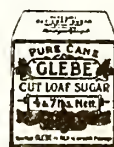


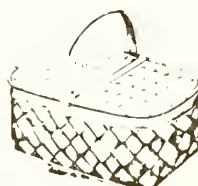
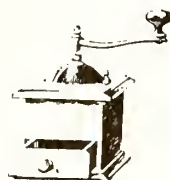
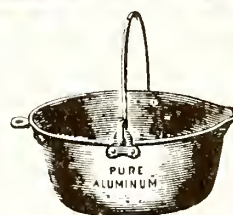
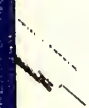
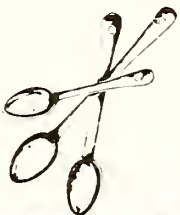
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Potluck Potpourri

A collection of choice and tested recipes
by the ladies of Mud Creek Baptist Church.



William Leonard Eury

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Dear Friends:

I would like to thank you for your help in this project. May the Lord bless you with good and happy meal times as you try out these recipes.

In our society, meal time is the only time that the entire family is together and in one place at one time. I challenge you to make the most of it. One way you can help make it a blessing at meal time is to have a devotion after the meal. As you are still at the table, use a devotion guide (such as Open Windows). Have one of the family members read the short devotion and close with prayer and comments. Some of the most enjoyable times as a family can be spent around the dinner table.

Thanks to all who entered recipes, who helped in compiling the book (especially Mrs. Joan Crisp and Mrs. Janet Hilliard) and those who helped with the advertising. We appreciate your help. Praise the Lord and pass the biscuits!

Amen and Always,

Jerry Hyder
Minister Youth/Education

1st P.S. Thanks also to Mildred Easter and Women's Publishing Company.

2nd ... Next year we will probably be starting dieting and exercise classes for all those of us who tried all these delicious recipes!

-A- Hendersonville, N.C.

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-B- Hendersonville, N.C.

RECIPE FOR A HAPPY MARRIAGE

- 1 Cup of Consideration
- 1 Cup of Courtesy
- 2 Cupfuls Flattery Carefully Concealed
- 2 Cupfuls Milk of Human Kindness
- 1 Gallon Faith in God and Each Other
- 2 Cupfuls Praise
- 1 Small Pinch of In-Laws
- 1 Reasonable Budget, a generous dash of Cooperation
- 3 Teaspoons Pure Extract of "I AM SORRY"
- 1 Cup of Contentment
- 1 Cup each of Confidence and Encouragement
- 2 Children at least
- 1 Large or several small Hobbies
- 1 Cup Blindness to each other's faults

Flavor with frequent portions of recreation and a dash of happy memories. Stir well and remove any specks of jealousy, temper or criticism. Sweeten well with generous portions of love and keep warm with a steady flame of devotion. Never serve with cold shoulder or hot tongue.

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TOMATO RELISH

Nada McMurray

5 or 6 medium tomatoes
1 medium green pepper,
chopped
1 medium onion, chopped
1 stalk celery, chopped
1 Tbsp. prepared horse-
radish

2 tsp. salt
3/4 c. vinegar
1/2 c. sugar
1 tsp. mustard seed
1/8 tsp. ground cloves
Dash pepper

Peel and chop tomatoes. Mix with other vegetables, horse-radish and salt. Make mixture of vinegar, sugar, mustard, cloves and pepper. Pour over tomatoes. Cover and chill several hours before serving. Great with hamburgers!

BLACK EYED PEA DIP

Cathy Thomason

2 c. cooked, drained
black-eyed peas
1 c. margarine
1 jalapeno pepper
1/2 Tbsp. jalapeno pepper
juice

1 small onion
4 - 8 oz. shredded cheddar
cheese (according to your
taste)
3/4 to 1 c. milk
Assorted vegetables
Corn chips

Process black-eyed peas and margarine in blender. Add pepper, pepper juice, onion and garlic; process at medium high until blended. Transfer to small saucepan. Stir in cheese and cook over medium heat, stirring constantly, until mixture is hot and cheese is melted, about 5 minutes. Add milk for desired consistency; cook until heated through. Serve with raw vegetables and/or corn chips. For a cracker spread, omit milk in the recipe.

SWEDISH MEATBALLS

Kathy Ochsner

3 lb. hamburger
3 eggs
Onion to taste
1/4 tsp. pepper
2 tsp. salt

2/3 c. bread crumbs
2 cans beef gravy
1/3 c. vinegar
1/3 c. brown sugar
1 Tbsp. soy sauce

Combine first 6 ingredients and brown in skillet. Add the remaining ingredients and simmer for 35 minutes.

CHICKEN LOG

Mrs. Charles Waters

2 (8 oz.) pkg. cream cheese
1 Tbsp. steak sauce
1/2 tsp. curry powder

1 1/2 c. minced chicken
(cooked)
1/3 c. minced celery
1/4 c. toasted pecans

Combine first 3 ingredients until smooth. Stir in chicken and celery. Shape into log. Chill 4 hours, or overnight. Cover with nuts.

PINEAPPLE CHEESE BALL

Mickie Staton

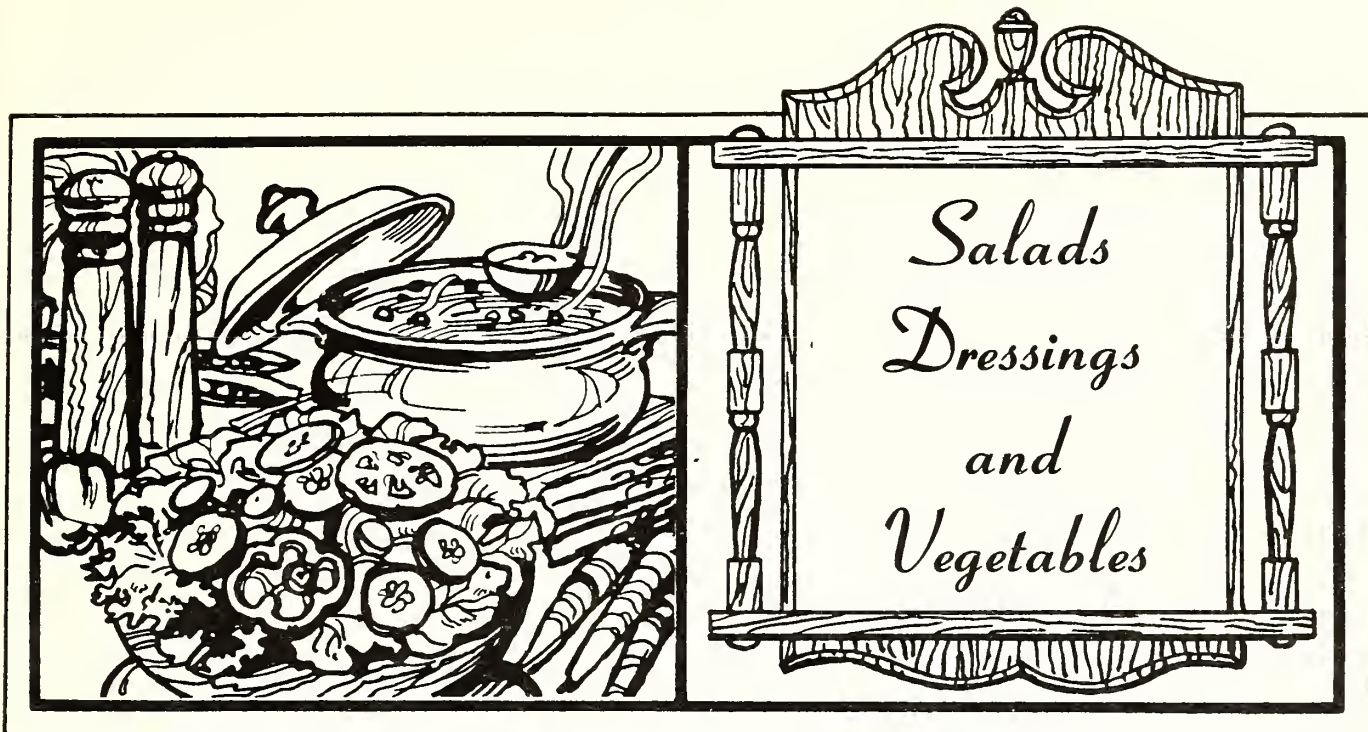
2 (8 oz.) pkg. cream cheese
1/2 chopped bell pepper
2 tsp. grated onion

1 small can crushed pineapple
(drained)
2 c. chopped pecans

Soften cream cheese. Mix all the ingredients together, saving some of the chopped pecans to roll the cheese ball in. Chill and serve with crackers.

Write Extra Recipes Here:

Write Extra Recipes Here:



FRENCH DRESSING

Willie Vie King

1 clove garlic, minced
 1 medium onion, grated
 1 1/2 tsp. salt
 1 tsp. pepper
 3/4 c. sugar
 2 tsp. prepared mustard
 1 can (10 3/4 oz.) Campbell's
 Tomato Soup

1/2 tsp. oregano
 1 c. mayonnaise
 1/4 c. vinegar
 1/2 c. salad oil
 1/2 c. catsup
 2 tsp. paprika
 1/2 c. chili sauce

Mix all ingredients and beat well with rotary egg beater.
 Makes about 1 qt.

TACO SALAD

Reba Maxwell

1 lb. browned ground
 beef (drained)
 8 oz. shredded cheddar
 cheese
 2 medium chopped tomatoes
 1 head lettuce, chopped

1 small chopped onion
 1 bottle Russian or Taco
 Dressing
 Taco flavored chips (crushed)

Combine all ingredients and serve with dressing!

TACO SALAD

Taunia Shook

1 lb. ground beef
1 pkg. taco seasoning
1 small bottle Catalina
Salad Dressing*
1 bag Dorito Chips (plain
or nacho)*
1 can red kidney beans
(drained)

1 lb. grated cheese
1/2 lettuce (torn in small
pieces)
2-3 diced tomatoes
1 chopped onion
1 large bowl

*Use only amount you desire -- to taste.

Brown hamburger; follow directions on back of the taco seasoning pkg. Let the hamburger cool and mix together.

FRESH VEGETABLE MARINATE

Roberta Sitton

4 stalks fresh broccoli
8 large fresh mushrooms,
sliced
1 medium green pepper,
chopped
3 stalks celery, chopped
1 small head cauliflower, broken
into flowerets

1 c. sugar
2 tsp. dry mustard
1 tsp. salt
1/2 c. vinegar
1 1/2 c. vegetable oil
1 small onion, grated
2 Tbsp. poppy seeds

Remove flowerets from broccoli; cut into bite size pieces. Combine flowerets, mushrooms, pepper, celery and cauliflower. Combine remaining ingredients; mix well and pour over vegetables. Chill at least 3 hours.

LETTUCE SALAD

Alice Gregory

Shred lettuce to cover bottom of a 9x13-inch pan. Spread over lettuce 1 c. chopped celery, 1/2 c. green pepper (chopped), 2 medium onions (chopped), 1 pt. green peas (cooked, drained and cooled). Cover with mayonnaise (1 jar); sprinkle with 3 Tbsp. sugar. Cover heavily with Parmesan cheese. Sprinkle with bacon bits. Refrigerate overnight.

LETTUCE-CAULIFLOWER SALAD

Roberta Sitton

1 head lettuce
1 head cauliflower

1 jar Bacos
1 medium red onion

Continued

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LETTUCE-CAULIFLOWER SALAD (Continued)

Break lettuce and cauliflower into pieces and layer in salad bowl, followed by Bacos and onion, sliced and separated into rings. Mix

Dressing:

2 c. mayonnaise	Salad Delight
3 Tbsp. sugar	Croutons
1/3 c. Parmesan cheese	

Mix mayonnaise, sugar and Parmesan cheese. Spread over salad ingredients in bowl. Sprinkle Salad Delight over top. Cover and let set overnight in refrigerator. Sprinkle croutons in and toss just before serving.

CREAMY BROCCOLI AND CAULIFLOWER SALAD

Roberta Sitton

1 c. mayonnaise	1 bunch broccoli
1 (8 oz.) carton sour cream	1 head cauliflower
1/2 tsp. parsley flakes	2 hard cooked eggs, coarsely chopped
1/2 tsp. dillweed	10 ripe olives, halved
1/2 tsp. onion salt	2 pimentos, chopped
1/2 tsp. Beau Monde seasoning	1 small onion, chopped

Combine first 6 ingredients; mix well, set aside. Trim off large leaves of broccoli. Remove tough ends of lower stalks and wash broccoli thoroughly. Remove flowerets and cut stems into 1-inch pieces; set all aside. Remove outer leaves of cauliflower. Break cauliflower into flowerets and wash thoroughly. Combine broccoli, cauliflower, eggs, olives, pimentos and onion in a large bowl. Spoon dressing mixture over top; toss gently to coat. Refrigerate 8-10 hours or overnight. Yield: 8-10 servings.

SALAD BOWL PUFF

Cindy Wrenn

2/3 c. water	1 c. Bisquick baking mix
1/4 c. margarine	4 eggs

Continued

SALAD BOWL PUFF (Continued)

Ham Salad Filling:

- | | |
|--|-------------------------------------|
| 1 pkg. (10 oz.) frozen green peas | 2 Tbsp. chopped onion |
| 2 c. cubed, fully cooked smoked ham | 3/4 c. mayonnaise or salad dressing |
| 1 c. shredded cheddar cheese (about 4 oz.) | 1 1/2 tsp. prepared mustard |

Heat oven to 400 degrees. Generously grease pie plate, 9x1 1/4 inches. Heat water and margarine to boiling in 2 qt. saucepan. Add baking mix all at once. Stir vigorously over low heat until mixture forms a ball, about 1 1/2 minutes. Remove from heat. Beat in eggs, one at a time. Continue beating until smooth. Spread in pie plate (do not spread up side). Bake until puffed and dry in center - 35 to 40 minutes; cool. Just before serving, fill with Ham Salad Filling. Cut into wedges. 6-8 servings.

Rinse frozen peas under running cold water to separate; drain. Mix all ingredients. Cover and refrigerate at least 2 hours.

HEAVENLY SALAD AND DRESSING

Emma Lancaster

- | | |
|---|-------------------------|
| 1 lb. grapes, red and white (if not grapes, use cherries) | 1 lb. marshmallows |
| | 1 can pineapple tidbits |

Dressing:

- | | |
|-------------------|-------------|
| Juice of 2 lemons | 3 egg yolks |
|-------------------|-------------|

Boil like custard. When cold, add from 3/4 to 1 pt. whipping cream. This quantity will serve 16 people.

FROZEN SLAW

Peggy Howard

- | | |
|---------------------------|----------------------------|
| 1 c. vinegar | 1 medium cabbage, shredded |
| 1/4 c. water | 2 tsp. salt |
| 1 1/2 c. sugar | 2 carrots, grated |
| 1 tsp. celery seed) in a | 1 bell pepper, chopped |
| 1 tsp. mustard seed) bag | |

Continued

FROZEN SLAW (Continued)

Mix vinegar, water, sugar, celery seed, mustard seed and boil 1 minute. Let cool. Mix cabbage and salt well. Place in colander and let stand for 2 hours. Mix cabbage, pepper, and carrots. Pour vinegar mixture over cabbage mixture. Place in cartons and freeze. Will keep 12 months in freezer.

SAUERKRAUT SALAD

Joann Fugate

2 c. chopped sauerkraut, drained	1/2 c. grated carrots
1/2 c. sugar	1/2 c. chopped onion
1/2 c. thinly sliced celery	1 (2 oz.) jar chopped pimientos, drained
1/2 c. green pepper, cut into strips	

Combine sauerkraut and sugar, mixing well. Let stand 30 minutes. Add remaining ingredients; stir well. Cover and chill at least 12 hours.

ITALIAN MACARONI SALAD

Cindy Wrenn

8 oz. box macaroni	3/4 c. bell pepper
16 oz. can peas	2 medium tomatoes
1 c. grated cheese	1/2 - 3/4 c. Italian dressing

Cook macaroni according to directions on pkg. Drain. Mix in all other ingredients. Serve.

ORANGE CONGEALED SALAD

Sarah Corn

2 (3 oz.) orange Jell-O	2 cans mandarin oranges, drained
2 c. boiling water	1 large can crushed pineapple, undrained
1 (6 oz.) can frozen orange juice	

Mix together Jell-O, water, and orange juice. Add oranges and pineapple. Pour in dish and refrigerator to congeal.

Topping:

1 (3 oz.) instant lemon pudding	1 c. milk
	1/2 pt. Cool Whip

Beat pudding, milk and Cool Whip together until fluffy. Pour on top of congealed salad.

STRAWBERRY-NUT SALAD

Mrs. Charlie Bollinger

2 pkg. strawberry Jell-O
1 c. boiling water
2 (10 oz.) pkg. frozen
strawberries, sliced

1 (1 lb.) can crushed pineapple,
drained
3 medium bananas, sliced
1 c. nuts, chopped
1 pt. sour cream

Dissolve Jell-O in boiling water. Fold in strawberries. Mix pineapple, bananas and nuts. Add to Jell-O. Pour half of mixture into a 9x13-inch pan; chill until firm. Spread with sour cream. Pour remaining mixture over sour cream. Refrigerate until congealed and ready to serve. Yield: 12 servings.

SUMMER CHICKEN SALAD

Mrs. Juanita Justus

3/4 c. mayonnaise
3/4 c. frozen whipped topping,
thawed
3 (5 oz.) cans chunk chicken
(drained)

1 1/2 c. sliced celery
3/4 c. seedless grapes, halved
3/4 c. slivered almonds,
toasted
1/3 c. sliced pimiento-stuffed
olives
Lettuce

Combine mayonnaise and whipped topping. Add chicken, celery, grapes, almonds and olives; toss mixture well.

BLUEBERRY SALAD

Mrs. Bill Maxwell

2 (3 oz.) pkg. blackberry
Jell-O
2 c. boiling water
1 (15 oz.) can blueberries,
drained
1 (8 oz.) can crushed pine-
apple, drained

1 (8 oz.) pkg. cream cheese
1/2 pt. sour cream
1/2 c. sugar
1/2 tsp. vanilla
1/2 c. chopped pecans

Dissolve Jell-O in water. Drain blueberries and pineapple; add enough water to juice to make 1 c. Add to gelatin mixture. Stir in drained berries and pineapple. Pour into 2 qt. flat pan. Cover; refrigerate until firm. Combine cream cheese, sugar, sour cream and vanilla. Spread over congealed mixture and sprinkle with chopped pecans.

GREEK SALAD

Janette Ward

1/2 head lettuce	1 shake garlic salt
1 large sweet onion	3 Tbsp. vinegar
1 large or 2 small tomatoes	3 Tbsp. oil
1 tsp. oregano flakes	1 tsp. salt
1 tsp. salad	1 pkg. Sweet and Lo

Shred lettuce. Slice onion and tomato thinly. Heat oil and vinegar to boil. Add remaining ingredients. Pour over lettuce and onions and tomatoes and let stand 10 minutes before serving. Makes 2 servings.

BUTTERMILK SALAD

MickiejStaton

1 large can crushed pineapple	2 c. buttermilk
6 oz. gelatin (any flavor)	8 oz. Cool Whip
	1 c. chopped nuts

Bring pineapple (do not drain) to a boil. Dissolve gelatin in boiling pineapple and cool slightly. Slowly add buttermilk, fold in Cool Whip and add nuts. Pour into a 2 qt. dish and chill until firm. (I prefer the lime gelatin.)

CIDER MOLD SALAD

Peggy Howard

3 (3 oz.) pkg. orange gelatin	1/2 c. seedless raisins
6 1/4 c. apple cider, divided	2 large apples, cubed
	1/2 c. chopped nuts

Dissolve gelatin in 2 c. boiling apple cider. Add 3 3/4 c. cold cider; mix well. Chill til gelatin is slightly thick. Soak raisins in 1/2 c. cider for 30 minutes, drain. Add raisins, apples and nuts to gelatin; mix lightly. Pour into 2 1/2 qt. mold and chill til firm.

CABBAGE SUPREME

Peggy Howard

1 beef bouillon cube	1/2 c. chopped green onions
1/4 c. water	1/2 tsp. salt
1 c. shredded carrots	Pepper to taste
5 c. shredded cabbage	1/4 c. melted butter
	1 tsp. prepared mustard

Continued

CABBAGE SUPREME (Continued)

Dissolve bouillon cube in water. Combine bouillon, cabbage, carrots, onion, salt and pepper in heavy saucepan; toss lightly. Cover and cook over low heat 5 minutes. Stir occasionally. Drain. Add butter and mustard, stir to mix; serve.

BARBECUED BEANS

Janita Bush

1 lb. ground beef	1/2 c. catsup
1/4 c. chopped onion	3 Tbsp. brown sugar
1/2 tsp. salt	1 Tbsp. Worcestershire sauce
1/4 tsp. pepper	1/4 tsp. Tabasco sauce
1 (1 lb. 15 oz.) can pork and beans	

Brown beef and onion; drain on paper towels. Add remaining ingredients. Mix well and bake, covered, at 350 degrees for 30 minutes. Can be frozen. 4 qt. casserole.

HOBO BEANS

Kathy Ochsner

1 large can pork and beans	Packet onion soup mix
1 can hobo beans	1/4 c. hickory smoked BBQ sauce
1/4 c. brown sugar	1/2 lb. browned hamburger

Combine all ingredients and bake at 350 degrees for 40 minutes.

BEANS

Peggy Howard

1 lb. dried navy beans	1 c. chopped onion
8 c. water	1/4 c. molasses
1 c. chopped, uncooked bacon	1/8 c. brown sugar, packed
	1 tsp. dry mustard

Boil beans in salted water 1 1/2 hours. Pour into bowl, cover and refrigerate overnight. In the morning, drain beans, reserving 1 c. liquid. Pour beans, liquid, bacon, onion, molasses, sugar and mustard into crock pot. Mix well and cook on low 6-8 hours.

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GREEN BEAN CASSEROLE

Mrs. Charlie Bollinger

1 can F.S. green beans
1 onion, chopped
1 can cream of chicken
soup

5 or 6 potatoes, sliced thin
1 c. grated cheddar cheese

Put potatoes in bottom of dish and top with onion. Place layer of green beans over potatoes and top with onions. Pour soup over all and top with grated cheese. Cook 325 degrees for 30-45 minutes. You could add cheese after casserole has cooked for awhile.

LIMA BEAN SUPREME

Peggy Howard

1 lb. frozen Limas, thawed, placed in baking dish.

Mix:

1 stick butter, melted
1/2 c. brown sugar
1 tsp. dry mustard

1/2 pt. sour cream
1 tsp. molasses

Pour over Limas and mix. Bake at 350 degrees for 45 minutes. Stir once.

CREAM PEAS

Cindy Wrenn

1 can cream of mushroom
soup

2 (16 oz.) can peas

Mix soup with 1/2 can water. Drain peas and stir into soup. Heat to desired temperature.

BROCCOLI SUPREME

Mrs. Charles Waters

1 (10 oz.) pkg. frozen,
chopped broccoli
1 can cream of chicken
soup
1/2 c. sour cream

1 medium onion, chopped
1/4 tsp. each salt and pepper
1 Tbsp. flour
1 c. herb seasoned stuffing
mix
1/2 stick margarine

Cook broccoli according to pkg. directions and drain. Blend together cream of chicken soup, sour cream, flour, salt and pepper. Add broccoli and add onion. Turn into casserole. Melt margarine and combine with stuffing mix and sprinkle over top. Bake 30-35 minutes at 350 degrees.

BROCCOLI CASSEROLE

Dixie Drake

2 pkg. broccoli
1 box Uncle Ben's Wild
Rice

1 can water chestnuts
1 jar Cheese Whiz
1 tsp. salt

Prepare broccoli as directed. Prepare rice as directed. Drain water chestnuts. Mix all ingredients together and bake for 30 minutes in 325 degree oven.

SWEET POTATO CASSEROLE

Mrs. Herman Cantrell

1 (16 oz.) can mashed
sweet potatoes
1 c. evaporated condensed
milk
2 eggs, beaten
3/4 c. sugar
1/2 c. water

1 Tbsp. flour
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. cinnamon
Dash ground cloves
1/2 c. chopped nuts
(optional)

Mix all ingredients together and pour into oblong casserole baking dish. Bake at 375 degrees for 35-40 minutes. Put miniature marshmallows on top and brown.

SUNDAY SWEET POTATOES

Emma Lancaster

3 c. sweet potatoes, mashed
1 c. sugar
1/2 c. milk

1/3 c. butter or margarine
2 eggs
1 tsp. vanilla

Combine all the above ingredients and pour into a baking dish.

Top with the following:

1 c. coconut
1 c. chopped nuts
1 c. brown sugar

1/3 c. flour
1/3 c. melted butter or
margarine

Blend first 4 ingredients adding butter last. Sprinkle over sweet potatoes and bake at 375 degrees until brown, approximately 20 or 25 minutes.

PINEAPPLE MARSHMALLOW SWEET POTATOES

Allie Bain Sitton

- | | |
|----------------------------|----------------------|
| 2 c. mashed sweet potatoes | 1 c. diced pineapple |
| 1 c. milk | 2 Tbsp. butter |
| 1/2 c. pineapple juice | 1/2 tsp. cinnamon |
| | Marshmallows |

Mix all ingredients except marshmallows and beat until light and fluffy. Use more milk or juice if needed. Place in well greased casserole and bake in oven (325 degrees) until heated through and through, 20-30 minutes. Remove from oven and cover top with marshmallows. Return to oven to brown. Serves 6.

SPANISH-STYLE RICE

Mrs. Juanita Justus

- | | |
|-----------------------------|---------------------------|
| 2 (8 oz.) cans tomato sauce | 1 tsp. sugar |
| 1/2 c. water | 1/2 tsp. prepared mustard |
| 1/3 c. chopped onion | 1/4 tsp. salt |
| 1/3 c. chopped green pepper | Dash pepper |
| 1/4 c. butter or margarine | 6 c. cooked rice |

Combine first 9 ingredients in a 2 1/2 qt. saucepan, stirring well. Bring to a boil; cover and boil 15 minutes. Stir in cooked rice. Remove from heat. Cover and let stand 5 minutes. Stir well before serving. Yield: 8 servings.

"AMERICAN" CHINESE RICE

Dixie Drake

- | | |
|-----------------------|--------------------------|
| Pork chops (6) | 1 1/2 c. uncooked rice |
| 2 large green peppers | Salt and pepper to taste |
| 1 large onion | |

Cook rice as directed and set aside. Cook pork chops until done. Remove and cut into very small pieces. Add onions and green pepper to pork chop grease and saute until done. Put pork pieces and rice in skillet and mix all together. DO NOT DRAIN GREASE. Serve with green beans and a salad. A complete meal.

Write Extra Recipes Here:



Meat and Casseroles

MICROWAVE BBQ BEEF ON A BUN

Peggy Howard

1/4 c. margarine
1 lb. top round
1 1/2 Tbsp. cornstarch
1/4 c. beef broth
1/4 c. lemon juice
1/2 c. chili sauce
1 Tbsp. brown sugar

1/2 tsp. salt
1 Tbsp. Worcestershire sauce
1/2 tsp. garlic powder
1 tsp. prepared horseradish
1 Tbsp. instant minced onion
6 buns

Microwave margarine on HI in 2 1/2 qt. casserole til melted. Cut top round in thin strips across grain. Stir in melted margarine to coat. Cover and cook on HI 4-5 minutes or til meat is no longer pink. Stir twice during cooking. Dissolve cornstarch in broth and lemon juice. Combine all other ingredients except buns and add to meat. Cover and cook on HI till meat is tender. Stir twice. Let stand 2 minutes. Serve over buns.

S & M's STUFFED PEPPERS

Susie Corn

2 lb. hamburger
7 to 20 medium peppers
1 (1 lb.) can whole tomatoes
2 small cans tomato sauce
with mushrooms

2 c. uncooked rice
4 tsp. Worcestershire sauce
Salt and pepper to taste
1/2 c. chopped peppers
1 chopped large onion

Continued

S & M's STUFFED PEPPERS (Continued)

Brown hamburger; add onions, salt, pepper, tomatoes, tomato sauce, Worcestershire sauce and peppers. Meanwhile, cook 2 c. rice and cut tops off peppers and clean. Boil peppers in salt water for 3 minutes. Either use all the meat in peppers or just use several and leave meat for side dish. Grate 8 oz. cheddar cheese and sprinkle on top. Put in oven at 350 degrees for 10 minutes.

CHILI

Jane Herring
(Janet and Jack's Aunt Jane)

1 c. chopped onion	1 can (16 oz.) red kidney beans
1 c. chopped celery	1 can (6 oz.) tomato paste
2 cloves garlic, minced	1/2 c. water
2 Tbsp. butter or oleo	1 Tbsp. chili powder
1 lb. ground beef	1 1/2 tsp. salt
1 can (16 oz.) peeled tomatoes	1/2 tsp. crushed oregano
	1/4 tsp. pepper

Cook onion, celery and garlic in butter until tender. Add meat. Brown; stir in tomatoes, kidney beans, tomato paste, water and seasonings. Simmer, covered, at least 30 minutes. Makes 4-6 servings.

RICE MEATBALLS

Dot Gibbs

2 lb. hamburger	1/4 c. chopped or minced green peppers
1 c. Minute Rice	1/4 c. minced onions
1 egg	1 can (medium) tomato sauce

Mix above ingredients. In frying pan, mix 1 c. tomato sauce and 2 tsp. sugar. Roll meatballs and drop in tomato sauce. Turn to brown evenly.

IMPOSSIBLE TACO PIE

JoAnn Fugate

1 lb. ground beef	1 1/4 c. milk
1/2 c. chopped onions	3/4 c. Bisquick baking mix
1 env. (1 1/4 oz.) taco seasoning mix	3 eggs
1 can (4 oz.) chopped green chilies, drained	2 tomatoes, sliced
	1 c. shredded Monterey Jack or cheddar cheese

Continued



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IMPOSSIBLE TACO PIE (Continued)

Heat oven to 400 degrees. Grease pie plate, 10 x 1 1/2 inches. Cook and stir beef and onion until brown; drain. Stir in seasoning mix. Spread in plate; top with chilies. Beat milk, baking mix and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes and cheese. Bake until knife inserted in center comes out clean, 8 to 10 minutes longer. Cool 5 minutes. Serve with sour cream, chopped tomatoes, shredded lettuce and shredded cheese if desired. 6 to 8 servings.

HAMBURGER PIE

Dixie Drake

1 lb. hamburger	1 can water
1 medium onion (chopped)	1 small can peas
1 can tomato soup	Salt and pepper to taste

Saute beef and onion until light brown. Add soup, water, peas and season to taste. Simmer until like a gravy. Mash about 2 1/2 c. potatoes. Pour gravy mixture into large baking pan. Top with potatoes. Bake at 350 degrees until light brown on top. It's great! Have a salad and tea.

BREADED GREEK CHICKEN

Emory McGuirt

1 whole chicken (cut into pieces)	1/2 c. lemon juice
2 Tbsp. oil	1/2 c. water
3 Tbsp. oregano	Salt and pepper to taste

Put chicken in pan. Cover each piece with oil. Sprinkle oregano, salt and pepper on each side. Cover all pieces with lemon juice and water. Bake 20 minutes on each side at 350 degrees. Then cover each side of chicken with bread crumbs and cook additional 10 minutes on both sides.

GARLIC CHICKEN

Edith Nelson

1/2 stick margarine	4 pieces chicken breast
1/4 tsp. garlic powder	1 twin bag potato chips (crushed fine)

Melt margarine in shallow dish; add garlic. Roll chicken in butter, shake off excess, then roll in potato chips. Place on cookie sheet. Cook 60 minutes at 400 degrees. No need to turn over.

CHICKEN ROLLS

Janet Hilliard

4-6 chicken breasts. Boil in enough water to cover and then dice chicken. Save broth and mix with 2 cans cream of chicken soup for gravy.

1 medium or 2 small onions,
diced

8 oz. sour cream or cream
cheese

1 can chopped mushrooms
(optional)

Mix chicken, onion, sour cream and small amount of the
gravy (mushrooms optional).

Crescent Rolls

1 stick butter, melted

Pepperidge Farm Stuffing

Roll crescent rolls and cut in half. Fill with a spoon or two
of chicken mix. Close roll. Dip in melted butter and roll
in stuffing. Bake at 375 degrees for 20-25 minutes. oPour
hot gravy over top.

CHICKEN BREASTS PARMESAN - MICROWAVE Linda Sink

1 can tomato sauce

1 tsp. Italian seasoning

1/4 tsp. garlic salt

1/3 c. corn flake crumbs

1/4 c. grated Parmesan
cheese

1 tsp. dried parsley flakes

2 large boneless chicken

breasts (1 1/2 - 2 lb.)

split and skin removed

1 egg, beaten

1/2 c. shredded Mozzarella
cheese

Grated Parmesan cheese

1. Mix tomato sauce, Italian seasoning and garlic salt.
Microwave at HIGH for 2 minutes. Stir. Microwave at 5
minutes at MEDIUM. Set aside.

2. Mix crumbs, 1/4 c. Parmesan cheese and parsley. Dip
chicken in beaten egg, then in crumb mixture. Place in baking
dish; cover with waxed paper. Microwave at MEDIUM-HIGH
9-14 minutes. Rearrange after 1/2 cooking time.

3. Place sauce over chicken. Sprinkle Mozzarella over
chicken breasts. Sprinkle with Parmesan. Microwave at
MEDIUM-HIGH until cheese melts and sauce is hot, 2-5 1/2
minutes.

CHICKEN DIVAN

Kate Miller

2 (10 oz.) pkg. frozen
broccoli spears
3 whole chicken breasts,
cooked and boned
2 cans cream of chicken
soup
1 c. mayonnaise

2 Tbsp. lemon juice
1/2 c. toasted sliced almonds*
1/2 c. shredded sharp cheddar
cheese
1/2 c. buttered bread
crumbs (toasted)

*Almonds may be toasted by placing them in small skillet with 1 or 2 Tbsp. melted butter on low heat. Stir occasionally until brown.

Cook broccoli in boiling, salted water until crisp-tender (use 1/2 tsp. salt). Drain and place in greased glass (or Corning-type) dish (11 1/2 x 7 1/2 x 1 1/2 inches). Slice chicken and place on broccoli. Sprinkle above with almonds. Combine soup, mayonnaise and lemon juice and pour over chicken. Sprinkle with shredded cheese and cover cheese with bread crumbs. Bake at 350 degrees 30-40 minutes. Serves 6-8.

BARBECUED CHICKEN

Mrs. Neal Scroggs

1 (8 oz.) can tomato sauce
1/2 c. oil
1/2 c. orange juice
1/2 c. brown sugar
1 1/2 tsp. dried oregano
1 1/2 tsp. garlic salt
2 whole chicken legs -
including thighs

2 whole breasts - split
1 recipe honey-mustard
glaze:
1/4 c. honey
1/2 tsp. dry mustard
(Mix well.)

Blend together all ingredients except chicken and glaze. In shallow dish, place chicken and pour mixture over. Cover and marinate 2 hours at room temperature or overnight in refrigerator, turning occasionally. Drain, reserve marinade. Grill chicken over medium coals 45-50 minutes brushing with marinade and turning. Before serving, brush with honey glaze.

CHICKEN POT PIE

Mrs. Herman Cantrell

1 small frying size chicken,
stewed til done and cut in
small pieces without skin
1 (16 oz.) can Veg-All mixed
vegetables, drained

1 (10 3/4 oz.) can cream of
chicken soup
1/4 c. chopped onion
3/4 to 1 c. water
Salt and pepper to taste

Continued

CHICKEN POT PIE (Continued)

Mix all ingredients together and pour into 13x9x2-inch baking dish. For crust of pie, mix 1 1/2 c. self-rising flour, 1/3 c. shortening and 1/4 c. or less milk. Roll dough out large enough to cover the baking dish. Dot with butter and bake at 450 degrees for 25 minutes or til crust is brown.

CHICKEN BOG

Vivian Johnson

1 medium size chicken, cooked and bones removed	5 c. broth
1 pkg. smoke sausage	1 stick margarine
	2 c. rice
	2 tsp. salt and pepper

Cook chicken and remove bones. Cut sausage into small pieces and boil in water for 15 minutes. Pour out water along with sausage grease. Measure 5 c. chicken broth; add margarine and salt. Bring to a boil. Add chicken, sausage and rice. Lower heat and cover. Cook 30 minutes before opening.

CHICKEN IN MUSTARD SAUCE

Betsy Bailey

1/2 c. mayonnaise	1 pkg. Pepperidge Farm
2 Tbsp. mustard	Dressing
1 stick margarine, melted	1 whole chicken or all chicken breasts or any parts

Mix mayonnaise, mustard and margarine together. Dip chicken in sauce and roll in dressing mix. Place foil on a cookie sheet or pan; place chicken on it and bake 1 hour 20 minutes. May not need that long (in microwave, only 20 minutes).

IMPERIAL CHICKEN

Carol Gibbs

1 chicken (cut into serving pieces)	1/2 c. Parmesan cheese
1 c. bread crumbs	1 stick margarine
1 Tbsp. parsley flakes	Garlic salt to taste
	Paprika
	1 lemon

Combine bread crumbs, parsley flakes and Parmesan cheese in large mixing bowl. Melt margarine in skillet and add

Continued

IMPERIAL CHICKEN (Continued)

garlic salt. Dip chicken in margarine and garlic salt and then roll in bread crumb mixture. Place pieces on foil lined pan and sprinkle with paprika. Squeeze lemon juice over chicken, then pour remaining margarine over. Bake 350 degrees for 1 1/2 hours or until done to taste.

SWEET AND SOUR PORK

Cindy Wrenn

Cut 1 lb. pork in 1-inch cubes. Coat in following batter.

1 egg	Salt and pepper
2 Tbsp. flour	

Brown on all sides in hot fat. Pour off excess fat and add 1/4 c. water. Cover and cook slowly for 30 minutes or until tender. Pour following sweet-sour sauce over meat:

4 Tbsp. cornstarch	1 c. cubed pineapple
1 c. pineapple juice	3 Tbsp. soy sauce
1 Tbsp. sugar	3/4 c. chopped green pepper
1 Tbsp. vinegar	or celery

Cook until thickened. Serve with steamed rice.

HAM STROGANOFF

Peggy Howard

2 c. chopped ham	1 can golden mushroom soup
1/2 c. chopped onion	Sour cream

Saute til onion is tender. Add 1 can golden mushroom soup. Stir til heated through. Add 1 carton sour cream. Stir til heated through. Do not allow to boil. Serve over (12 oz.) cooked, buttered noodles.

TREET AND POTATOES

Carolyn Sweatman

1 can Treet, diced (may use Spam)	2 medium diced onions
5-6 medium size diced potatoes	Salt and pepper to taste
	May use A-1 or other type steak sauce on plate (Optional)

Continued

TREET AND POTATOES (Continued)

Cover bottom of frying pan with oil or shortening. Add potatoes and Treet. Salt and pepper to taste. Brown potatoes, then add onions. Cook over medium heat until potatoes are the way you like them.

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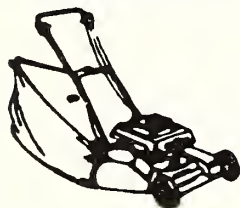
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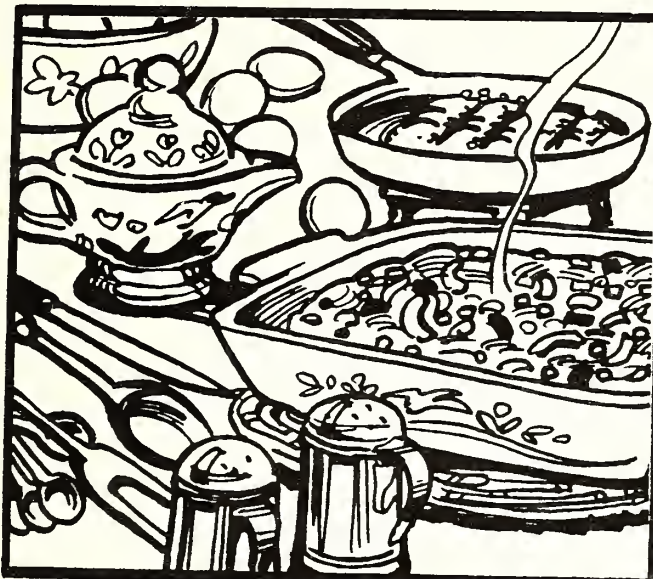
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Casseroles and Miscellaneous

MACARONI AND CHEESE

Tammy Halford

1 lb. cut rite macaroni
1 Tbsp. vinegar
2 large cans Carnation
milk

2 eggs
1/4 c. butter (use less if
desired)
1 lb. size Colby cheese

Boil macaroni according to directions. Add 1 Tbsp. vinegar to boiling water. (This helps prevent sticking.) Drain; combine 2 cans Carnation milk and 2 beaten eggs. Spray casserole dish in Pam. Place layer of macaroni and then cheese in two layers. (Cut cheese into bite size chunks.) Pour milk and egg mixture over the macaroni and cheese. Make sure it is just covered with milk. Dot with butter. Bake at 350 degrees for 45 minutes. Sprinkle with paprika last 15 minutes. (optional)

YELLOW SQUASH CASSEROLE

Aileen Todd

1 c. melted butter or margarine
1 lb. yellow squash, thinly
sliced
1 tsp. salt
1 tsp. pepper
1 egg (beaten)

1 c. mayonnaise
1 c. chopped green pepper
1 c. chopped onion
1 Tbsp. chopped pimento
1 tsp. sugar
1 c. shredded milk cheese

Continued

YELLOW SQUASH CASSEROLE (Continued)

Pour melted butter into a qt. casserole. Add squash and sprinkle with salt and pepper. Combine egg, mayonnaise, green pepper, onion, pimento and sugar. Mix well and pour over squash. Sprinkle evenly with cheese; bake.

BROCCOLI CASSEROLE

Martha Stubbs

1 pkg. chopped broccoli
1 c. Minute Rice

1 Tbsp. minced onion
1 can cream of chicken soup
1/2 can water

(Prepare broccoli as directed; drain water.) Mix and sprinkle with cheddar cheese. Bake at 350 degrees for 25 minutes.

BROCCOLI CASSEROLE

Margie Hilliard

1 large box chopped
broccoli (cooked)
1 pkg. yellow rice (cooked)
Handful blanched almonds

Grated cheese
1 can cream of mushroom soup
1/4 c. milk
Croutons

Combine all ingredients. Top with cheese and croutons. Brown in oven.

BROCCOLI AND RICE CASSEROLE

Sheila Sharpe

2 pkg. chopped broccoli
1 small box wild rice
1 medium onion
1 c. chopped celery or green
pepper
1 stick margarine

8 oz. Cheese Whiz
1 can cream of mushroom
soup
Salt and pepper
Cracker crumbs in melted
margarine for topping

Cook and drain broccoli. Cook rice. Saute onion and celery or green pepper in margarine. Melt Cheese Whiz by adding to hot broccoli after draining. Combine all except crackers in casserole. Mix well. Melt some margarine (about a couple Tbsp.) and mix with 1/2 c. crumbs for topping. Bake at 350 degrees for 30 minutes.

CHICKEN CASSEROLE

Judy Harden

4 large chicken breasts (or 1 whole)	1 can cream of chicken and mushroom soup
1 small pkg. cornbread dressing (Pepperidge Farm)	1 can cream of celery soup
1 stick margarine	1 pkg. frozen chopped broccoli

Cook chicken in 2 or more c. water until tender. Debone and cut in pieces. SAVE broth - mix dressing and melted margarine. Let broccoli thaw. In greased 9x13-inch baking dish put a layer of crumbs, chicken and broccoli. Mix a can of soup with a cup of broth and add to chicken layers. Then put another layer of crumbs, chicken, etc. Add other can of soup, diluted with broth. Top with final layer of crumbs. Bake at 350 degrees for 45 minutes.

QUICKIE CHICKEN CASSEROLE

Emma Lou Justice

3 or 4 small chicken breasts, halved	1/2 tsp. dried parsley flakes
1 pkg. stuffing mix	1/4 tsp. each dried rosemary and tarragon
1 can chicken gravy	1 tsp. instant minced onion
1/4 c. canned tomato sauce	

Cook chicken breasts in just enough water to cover until tender. Remove from the broth and cool slightly. Take the breast from the bone, keeping it in one piece and discard skin. Prepare the stuffing mix as directed on the pkg. using some of the broth as liquid. Spread in a shallow baking dish; arrange the chicken breasts on top. Combine the remaining ingredients and pour over all. Bake at 350 degrees for 20 minutes. Cut in squares and serve.

CHICKEN CASSEROLE

Joan Sprinkle

1 large fryer	2 cans cream of mushroom soup
1 pkg. wild rice	1 c. chicken stock
1/2 stick butter	Bread croutons
2 medium onions	

Cook chicken in water with 1 bay leaf, 1 or 2 stalks celery. After cooled, remove from bones. Saute onions in butter. Cook rice as directed on box. Combine soup (undiluted), onions, rice, chicken and stock. Top with croutons. Bake at 350 degrees for 30 minutes. Will make 2 small casseroles and freezes nicely.

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SPAGHETTI PIE

Joy King

4 oz. spaghetti
2 Tbsp. margarine
2 beaten eggs
1/4 c. grated Parmesan
cheese
1 c. cream-style cottage
cheese
1 lb. ground beef or bulk
sausage

1/2 c. chopped onion
1/4 c. green pepper, chopped
1 (8 oz.) can tomatoes, cut up
1 (6 oz.) can tomato paste
1 tsp. sugar
1 tsp. dried oregano
1/2 tsp. garlic salt
1/2 c. shredded Mozzarella
cheese

Cook spaghetti according to pkg. directions; drain. Stir margarine into hot spaghetti. Stir in beaten eggs and Parmesan cheese. Form spaghetti mixture into a crust in a greased 10-inch pie plate. Spread with cottage cheese. In a skillet, cook ground meat, onion and green pepper till meat is brown and vegetables are tender. Drain off fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through. Turn mixture into spaghetti crust. Bake, uncovered, at 350 degrees for 20 minutes. Sprinkle with Mozzarella cheese; bake till melted, about 5 minutes. Makes 6 servings.

PINEAPPLE CASSEROLE

Ginger Hinton

3 Tbsp. plain flour
1/2 c. sugar
1 c. shredded cheese
1 (20 oz.) can crushed
pineapple, well drained

3 Tbsp. pineapple juice
1 c. Ritz crackers, crumbled
1 stick butter

Mix ingredients in 1 qt. buttered casserole. Crumble 1 c. Ritz crackers. Mix with 1 stick melted butter. Put on top of casserole. Bake 20 minutes at 350 degrees.

ESCALLOPED PINEAPPLE

Barbara Lancaster

4 slices bread, cubed
(I tear into small pieces)
2 eggs

1/2 c. cream or milk (I use
milk)
1 large can crushed pineapple
and juice
1 c. sugar

Mix all ingredients together. Bake in greased casserole dish. Sprinkle with bread crumbs and dot with butter. Bake for 45 minutes to 1 hour in 350 degree oven.

HAMBURGER CASSEROLE

Joy King

1 lb. hamburger
2 medium potatoes
1 can kidney beans

5 carrots
1 medium onion
1 can tomato soup
Oregano

Place hamburger on bottom of casserole dish. Place thinly sliced potatoes on top. Partially drain kidney beans on top of potatoes. Slice carrots and onion and add to top of kidney beans. Spread tomato soup evenly on top and sprinkle lightly with oregano. Bake at 350 degrees for 2 hours, uncovered. Place lid on top and bake for another hour.

HAMBURGER AND MACARONI CASSEROLE Alice B. Gregory

2 lb. hamburger
1 pkg. macaroni shells
1 Tbsp. salt
1/2 tsp. pepper
Clove garlic

1 can cream style corn
1 can mushrooms, diced
2 small cans tomato paste
1 large onion, chopped
Parmesan cheese

Cook shells, wash and drain. Brown meat. Add salt, pepper, onions and garlic. Combine all other ingredients and add to meat mixture. Pour into a 2 qt. casserole dish. Top with Parmesan cheese. Bake at 350 degrees for 30 minutes.

Write an Extra Recipe Here:

CHICKEN CASSEROLE

1 chicken
1 can condensed milk

1 can cream of chicken soup
dressing

Boil the chicken until done, save the broth. De-bone the chicken and place meat in bottom of 9x13x2 pan, completely cover the bottom. Pour the condensed milk over the chicken so it is completely saturated. Spread 1 or 2 cans of cream of chicken soup over chicken and milk. Then place dressing or bread crumbs (can add spices) over the soup. Can also use corn bread mix. Pour chicken broth over the dressing until it is saturated, this is so the dressing will not dry out. Bake at 350 degrees for 30 min. Keep leftovers refrigerated.

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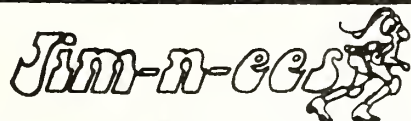
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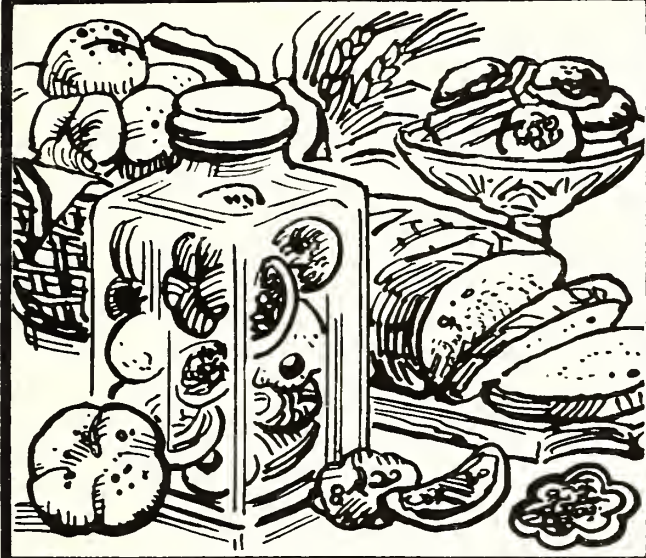


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*Bread
Biscuits
Rolls
and Cookies*

NEVER FAIL YEAST ROLLS

Deborah H. Mathis

1/3 c. powdered milk
1/2 c. sugar

2 tsp. salt

Stir and mix this together. Add 1 stick melted margarine. Mix this together. Add 1 c. hot water and stir well. Then add 1 c. cold water and stir well. Mix in 1 pkg. dry yeast, then add 4 1/2 to 5 c. all-purpose flour, enough to make the dough stiff but not hard. Put in greased bowl and cover loosely overnight. Next morning on floured, waxed paper, knead about 5 minutes. Roll out in whatever type rolls you desire. Put on greased cookie sheets. Let rise until double in size. Bake at 400 degrees for 6-10 minutes.

POTATO REFRIGERATOR ROLLS

Janet Hilliard

2 c. warm water
1 pkg. yeast
1 c. sugar
1 c. oil

2 tsp. salt
1 c. mashed potatoes*
7 c. flour

*May use prepared instant mashed potatoes.

Mix together first 6 ingredients; cover and place in warm place for about 1 1/2 hours. (Will look bubbly.) Stir in 4 c.

Continued

POTATO REFRIGERATOR ROLLS (Continued)

flour. Add remaining flour by kneading until a soft dough is made. Cover and refrigerate for several hours or overnight. About 2 hours before serving time - shape into rolls. Place into greased pan. Let rise until double in bulk. Bake 425 degrees for 15-20 minutes. Punch down and return dough to refrigerator.

QUICK MIX

Cindy Wrenn

8 1/2 c. all-purpose flour	1 tsp. baking soda
3 Tbsp. baking powder	1 1/2 c. instant dry milk
1 Tbsp. salt	2 1/4 c. vegetable shortening
2 tsp. cream of tartar	

Sift together dry ingredients. Cut in shortening until mixture looks like cornmeal. Put in airtight container. Store in cool, dry place. Use within 10-12 weeks. Makes 13 c. Use for biscuits, pizza crust, shortcakes, etc.

BUTTERMILK CHEESE BISCUITS

Allie Bain Sitton

2 c. sifted flour	4 Tbsp. cold shortening
1 tsp. salt	1 c. buttermilk
1/2 tsp. baking powder	1 c. grated cheese

Mix and sift dry ingredients together. Cut in shortening; add milk and grated cheese. Cream with shortening, then the milk. Knead lightly, using as little flour as possible on board. Roll to 1/2-inch thickness. Cut with floured cutter. Place on greased baking sheet and add melted butter or margarine on biscuits. Bake in very hot oven (500 degrees) 9 minutes. This makes 12-15 biscuits. You might double recipe if you want more biscuits.

ANGEL BISCUITS

Sheila Sharpe

5 c. plain flour	1 c. shortening
1/4 c. sugar	2 pkg. yeast in 4 Tbsp.
1 tsp. salt	warm water
1 tsp. soda	2 c. buttermilk
3 tsp. baking powder	

Sift dry ingredients 3 times. Add 1 c. shortening. Dissolve 2 pkg. yeast in 4 Tbsp. warm water. Add to dry ingredients.

Continued

ANGEL BISCUITS (Continued)

Add scant 2 c. buttermilk. Make a soft dough; knead. (Don't let rise now.) Place in covered bowl in refrigerator until ready to use. Then knead, roll out. Cut and butter. Let rise 30-45 minutes. Bake at 425 degrees for 10 minutes.

HUSHPUPPY HOORAY

Janet Hilliard

3/4 c. cornmeal (plain)	4 Tbsp. finely chopped onion
1/8 tsp. baking soda	3 Tbsp. sugar
1/2 c. flour	1/2 c. buttermilk

Mix all ingredients and deep fry by teaspoonfuls. Um-um.

COTTAGE CHEESE CORNBREAD

Roberta Sitton

2 c. self-rising cornmeal mix	3/4 c. cottage cheese
1/4 c. sugar	
1 egg, beaten	
1 c. buttermilk	

Combine cornmeal mix, sugar, egg and buttermilk. Mix well. Stir in the cottage cheese. Pour batter into a hot, lightly greased skillet (10-inch). Bake at 450 degrees for 20-25 minutes or until golden brown. Serve warm. 8-10 servings.

ONION CHEESE BREAD

Roberta Sitton

1 Tbsp. butter or margarine	1 egg, beaten
1/2 c. chopped onion	1 c. (4 oz.) shredded sharp cheddar, divided
1 1/2 c. biscuit mix	1/2 c. milk
2 Tbsp. chopped parsley	1 Tbsp. butter or margarine, melted

Melt 1 Tbsp. butter in a small skillet; add onion and cook until transparent. Combine onion, biscuit mix, parsley, egg, 1/2 c. cheese and milk, stirring just until moistened. Spoon into a lightly greased 8-inch square baking pan. Drizzle with 1 Tbsp. butter. Bake at 400 degrees 25-30 minutes or until golden brown. Yield: 6-8 servings.

6 WEEKS BRAN MUFFINS

Janet Hilliard

1 (15 oz.) box Raisin Bran
3 c. sugar
5 c. flour (plain)
5 tsp. soda

4 eggs, beaten
1 c. oil
1 qt. buttermilk
1 tsp. salt

Mix cereal with sugar, flour, soda and salt. In a very large bowl, add eggs, oil and milk. Store in covered container and use as desired. Batter will keep 6 weeks in refrigerator.

Bake in greased muffin tins, $\frac{3}{4}$ full - 400 degrees for 15-20 minutes. Makes 7-8 doz. If oven runs hot, bake at 375 degrees.

SIMPLE MUFFINS

Doris Waldrop

2 c. self-rising flour
4 heaping Tbsp. mayonnaise

1 c. milk
Sesame seed

Preheat oven to 350 degrees. Grease 1 doz. muffin pan. Mix self-rising flour, mayonnaise and milk; mix well. Drop $\frac{1}{2}$ full in muffin pan. Sprinkle sesame seeds on top. Cook until brown on top.

CINNAMON BUNS

Janet Hilliard

2 env. yeast
 $\frac{1}{2}$ c. very warm water
1 tsp. sugar
 $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. sugar

1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ c. butter
2 eggs
4 $\frac{1}{2}$ c. sifted all-purpose flour

Filling:

$\frac{1}{2}$ c. butter
1 c. light brown sugar
1 c. raisins

$\frac{1}{2}$ c. chopped nuts
1 tsp. cinnamon

Mix yeast and water - stir in 1 tsp. sugar. Allow to stand 10 minutes. Heat milk, remaining sugar, salt, butter in medium pan until melted. Pour into bowl; cool slightly. Beat in eggs with wire whip. Stir in yeast. Beat in 2 c. flour until smooth. Add more until you have soft dough. Knead about 5 minutes. Cover; let rise about 1 $\frac{1}{2}$ hours. Punch down; let rise rest 5 minutes. Make filling:

Continued

CINNAMON BUNS (Continued)

Filling: Divide dough 1/2. Roll 15x9-inch rectangle. Spread 1/2 filling over dough. Roll up and cut into 9 equal pieces. Butter pan. Place cut side down. Let rise and bake at 375 degrees for 25 minutes.

HAWAIIAN NUT BREAD

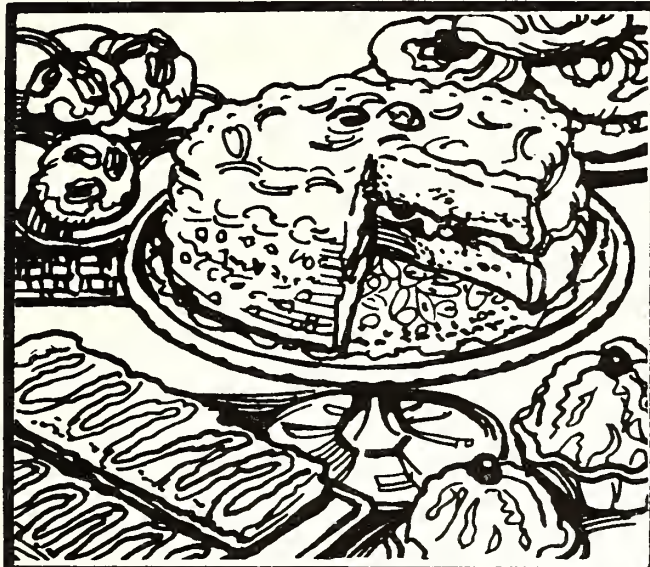
Janette Ward

3 c. all-purpose flour	3 eggs, beaten
2 c. sugar	3/4 c. corn oil
1 tsp. soda	2 c. (about 4) mashed
1 tsp. salt	bananas
1 tsp. cinnamon	1 (8 oz.) can crushed pine-
1 c. chopped nuts	apples (drained)
	2 tsp. vanilla

Combine dry ingredients. Stir in nuts; set aside. Combine remaining ingredients. Stir in dry ingredients until batter is well mixed. Pour into 2 greased and floured 9x5x3-inch loaf pans. Bake at 350 degrees for 1 hour 5 minutes or until done. Cool 10 minutes before moving from pan. Good toasted or with cream cheese or as a dessert.

Write Extra Recipes Here:

Write Extra Recipes Here:



Cake and Cupcakes

JAM CAKE (BLUE RIBBON)

Allie B. Sitton

This is a most delicious blue ribbon jam cake. Wonderful for special occasions.

1 1/2 c. sugar
1 stick margarine
3 eggs
1 tsp. allspice
2 tsp. cinnamon
1 tsp. ground cloves
1 tsp. nutmeg
1 1/2 tsp. cocoa
1/2 tsp. salt
2 1/2 c. self-rising flour

1 c. chopped nuts (pecans)
1 1/2 c. buttermilk
1 tsp. vanilla
1 c. blackberry jam
1/2 c. cherry preserves
1/2 c. applesauce
1 c. raisins

Cream margarine and sugar. Add eggs, one at a time. Mix well. Measure spices, salt and add to flour. Set aside. Put soda in the milk and add slowly to the egg and flour mixture. Mix well; add vanilla, then slowly add the preserves, jam, applesauce, raisins and nuts. Mix well. Pour into 3 layer cake pans (greased and floured). Bake at 325 degrees for 30 minutes. Cool before putting the icing on.

Caramel Icing:

1 box light brown sugar
1 stick margarine
10 Tbsp. sweet milk

1 1/2 tsp. cream of tartar or
baking powder
1 tsp. vanilla

Continued

JAM CAKE (Continued)

Mix first 3 ingredients in saucepan. Boil 4 minutes. Remove from heat; add vanilla and cream of tartar. Beat until creamy. If it hardens too fast, add a little more milk. Spread on cooled cake.

BLOSSOM TIME CAKE

Janita Bush

1 oz. chocolate, melted and 1/4 tsp. soda -- melt together. 3 3/4 c. cake flour, 1 tsp. salt, 5 tsp. baking powder and 2 c. sugar. Sift together. Add 3/4 c. shortening and 1 c. milk. Beat 2 minutes, then add 2/3 c. milk, 1 tsp. vanilla and 1/2 tsp. almond. Beat 2 minutes. In separate bowl, beat until foamy 3/4 c. egg whites, add 1/2 c. sugar and then beat until stiff. Fold into other batter. Add chocolate to 1/2 c. batter. Add red food coloring to 3/4 c. batter to make pink. Pour batter into 2 round cake pans. Then make petals of the chocolate and fold into batter. Bake 30 minutes at 350 degrees. Then ice with Seven Minute Frosting and top with coconut colored with red food coloring and a little water, to make pink.

SEVEN MINUTE FROSTING

Janita Bush

2 egg whites	1/8 tsp. salt
1/2 c. light corn syrup	1 tsp. vanilla
1/2 c. sugar	

Combine egg whites, syrup, sugar and salt in upper part of double boiler. Beat with rotary beater until partially mixed. Set pan over rapidly boiling water. Cook 3 to 4 minutes beating constantly with rotary beater until frosting stands in peaks. Remove pan from hot water. Continue beating about 1 minute more. Add flavoring. Beat into mix well. Makes enough to cover top and sides of two round 8 or 9-inch layers.

STRAWBERRY GLACE CAKE

Lenora Price

2 1/4 c. plain flour	5 egg whites
1 2/3 c. sugar	1 pkg. Cool Whip (9.6 oz.)
1 1/4 c. milk	1 pt. strawberries, sliced
2/3 c. shortening	1 pkg. (3 oz.) soft cream cheese
3 1/2 tsp. baking powder	Glaze (below)
1 tsp. vanilla	
1 tsp. salt	

Continued

STRAWBERRY GLACE CAKE (Continued)

Heat oven to 350 degrees. Grease and flour 2 round pans, 9 x 1 1/2-inch. Beat, in large bowl, first 7 ingredients at low speed for 30 seconds. Then beat on high speed for 2 minutes. Beat in egg whites on high speed for 2 minutes. Pour into pans. Bake until wooden toothpick comes out clean when inserted into cake, about 30-35 minutes. Cool 10 minutes; remove from pans. Cool COMPLETELY. Prepare glaze. Set aside to cool slightly. Fold 2/3 c. strawberries into 1 1/2 c. Cool Whip. Fill layers. Spread cream cheese over top of cake to within 1/4 inch of edge. Arrange remaining strawberries on cream cheese. Spoon glaze over strawberries. Frost side of cake with remaining Cool Whip. Garnish with whole strawberries, if desired. Store in refrigerator.

Glaze:

2/3 c. sugar
2 Tbsp. cornstarch

2/3 c. water

Mix sugar and cornstarch in 1 qt. saucepan. Stir in water and 4-5 drops red food color. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute.

BETTER THAN ANYTHING CAKE

Deborah Mathis

1 box yellow cake mix
1 (15 1/4 oz.) can crushed
pineapple
1 c. sugar

1 pkg. scoconut
1 c. nuts
1 small box vanilla pie
filling
1 (9 oz.) container Cool Whip

Bake cake in oblong pan according to the directions. Make holes in cake. Boil sugar and pineapple for 3 minutes and pour over cake; let cool. Fix pie filling and pour over cake. Mix coconut, Cool Whip and nuts together and spread over top. Keep refrigerated.

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CHOCOLATE COOKIE SHEET CAKE Emma Lancaster

2 c. flour	3 Tbsp. cocoa
2 c. sugar	2 eggs (well beaten)
1/2 tsp. salt	1 tsp. soda
2 sticks oleo	1/2 c. buttermilk
1 c. water	1 tsp. vanilla

Combine sugar, flour and salt. Put oleo, water and cocoa in pan; bring to a boil and mix with sugar, etc. Add soda, buttermilk and vanilla to well beaten eggs. Add to others. Place in cookie sheet and bake at 350 degrees for 20-25 minutes.

Frosting:

1 stick oleo	1 box powdered sugar
2 Tbsp. cocoa	1/2 c. chopped pecans
6 Tbsp. milk	1 tsp. vanilla

Put oleo, cocoa and milk in pan. Heat over low heat. Add sugar, pecans and vanilla; mix until smooth. Put frosting on cake immediately after baking and return to oven for 3 minutes. Be careful or the frosting will cook over.

GERMAN SWEET CHOCOLATE CAKE Tammy Halford

1 pkg. (4 oz.) Baker's German Sweet Chocolate	2 1/4 c. sifted all-purpose flour
1/2 c. boiling water	2 tsp. baking soda
1 c. butter or margarine	1/2 tsp. salt
2 c. sugar	2 c. buttermilk
4 egg yolks	4 egg whites, stiffly beaten
1 tsp. vanilla	

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add yolks, one at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten whites. Pour into three 9-inch layer pans, lined on bottoms with wax paper. Bake at 350 degrees for 30-35 minutes; cool. Frost tops only.

Continued ,

GERMAN SWEET CHOCOLATE CAKE (Continued)

Coconut-Pecan Frosting:

1 c. evaporated milk	1 tsp. vanilla
1 c. sugar	1 1/3 c. Baker's Angel Flake
3 egg yolks	Coconut
1/2 c. butter or margarine	1 c. chopped pecans

Combine 1 c. evaporated milk, 1 c. sugar, 3 slightly beaten egg yolks, 1/2 c. butter or margarine and 1 tsp. vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/3 c. coconut and 1 c. chopped pecans. Cool until thick enough to spread, beating occasionally. Makes 2 1/2 c.

OATMEAL GERMAN CHOCOLATE CAKE Emma Lancaster

1 c. quick oats	1/2 bar German chocolate
3/4 stick butter or oleo	1 1/4 c. boiling water

Let stand for about 15 minutes. When cool, add the following:

1 1/4 c. sifted flour	2 eggs
1 1/2 c. white sugar	1 tsp. vanilla
1/2 c. brown sugar	1 tsp. soda

Mix well for 2 minutes in mixer. Pour into greased pan and bake 350 degrees for 30 minutes.

Frosting:

1/2 c. canned milk	1 c. white sugar
6 Tbsp. butter	3/4 c. coconut
	1/2 c. pecans

Mix and spread on cake as soon as cake is baked. Return to oven and brown under broiler.

CRAZY CAKE

Peggy Howard

2 c. sugar	2 tsp. baking powder
2 eggs	1 tsp. baking soda
1 c. milk	2 tsp. vanilla extract
1 c. cocoa	3 c. all-purpose flour
1 c. shortening (or oil)	1 c. boiling water
1 tsp. salt	

Continued

CRAZY CAKE (Continued)

Preheat oven to 325 degrees. Grease and flour lightly two 9-inch pans. In a large bowl put all ingredients except the water in the order in which they are listed. Do not stir. Then add the boiling water and mix well. Pour the batter into the pans; bake about 35 minutes or til cake tests done. Cool at least 1 hour before frosting.

COFFEE CAKE

Nada McMurray

1 1/4 c. all-purpose flour	1 tsp. vanilla
1/2 c. sugar	1 (21 oz.) can pie filling
1 1/2 tsp. baking powder	1/2 c. flour
1/4 tsp. salt	1/4 c. brown sugar
1/4 c. butter or margarine	1/2 tsp. ground cinnamon
1 beaten egg	1/4 c. butter or margarine
3 Tbsp. milk	1/2 c. nuts (optional)

Mix first 4 ingredients, cut in butter til crumbly. Add egg, milk and vanilla. Mix well. Spread in greased 11x7-inch pan. Spoon pie filling over batter. Mix last 4 ingredients til crumbly and sprinkle over pie filling. Bake at 350 degrees 40-50 minutes. Use cherry, peach or strawberry pie filling or make your own. (Can be frozen in foil. Reheat in foil 30 minutes; open foil during last 10 minutes.)

CREAMY CAKE

Anna Head

1 pkg. yellow cake mix	1 medium size container
1 can crushed pineapple	Cool Whip
1 c. sugar	4 oz. sour cream
1 large pkg. vanilla instant pudding	

Prepare cake mix in 9x13-inch pan. Poke holes in cake after it has baked. Mix crushed pineapple and 1 c. sugar in a saucepan and bring to a boil. Pour over cake. Prepare pudding mix and cover pineapple layer after it has cooled. Mix Cool Whip and sour cream together and cover pudding mix. Keep refrigerated. Better if set overnight.

FROSTED FRUIT FILLED CAKE

Eunice Garrett

3 c. plain flour	2 c. sugar
3 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	1 c. milk
1 c. butter	4 large eggs

Continued

FROSTED FRUIT FILLED ACAKE (Continued)

Cream sugar and butter; add vanilla. Add eggs, beating after each. Sift dry ingredients together. Fold in with cream - mix with a spoon. Add milk, beating until thoroughly mixed. Pour into greased and floured 3x9-inch pans. Bake at 350 degrees 25-30 minutes. Turn out on wire rack until cool. Spread filling between layers and frost entire cake.

Filling:

1 pkg. dried peaches	1 c. shredded coconut
1 box raisins	

Grind peaches and raisins together. Mix with coconut. Mix with 7 minute frosting until thin enough to spread between layers. Then, frost entire cake. Let set in a cool place overnight.

7 Minute Frosting:

3 egg whites	1/3 c. cold water
2 c. sugar	1 tsp. vanilla
3 tsp. light corn syrup	

Cook egg whites, sugar and syrup and water until stiff peaks form. Remove, add vanilla. Beat until spreading consistency. Frosting should be beaten while cooking.

HAWAIIAN CAKE

Barbara Lancaster

2 c. flour	1 1/2 c. vegetable oil
2 tsp. soda	1 can (8 oz.) crushed pine- apple with juice
2 tsp. cinnamon	1 c. chopped nuts
1 1/2 tsp. salt	2 c. shredded carrots
2 c. sugar	1/2 c. dates (I omit)
4 eggs	1 c. flaked coconut

Sift flour, soda, cinnamon and salt. Combine sugar, eggs and oil. Add oil mixture to flour mixture, blending well. Add remaining ingredients. Mix well. Spoon into greased and floured 10-inch tube pan. Bake at 350 degrees for about 1 hour. I fold my carrots and coconut by hand after I blend in the other ingredients with mixer and then spoon into pan.

HEAVENLY HASH CAKE

Mrs. Herman Cantrell

4 eggs
2 c. sugar
2 sticks melted butter
or margarine
2 tsp. vanilla

4 tsp. cocoa
1 1/2 c. self-rising flour
1 1/2 c. chopped pecans
(optional)

WITH FORK, NO MIXER beat eggs. Add sugar, butter and vanilla. Add cocoa and flour. Beat well. Stir in nuts. Pour batter into 13x9x2-inch cake pan. Bake at 350 degrees for 25 minutes. Let cake cool and frost with icing below.

Chocolate Icing:

4 Tbsp. cocoa
4 Tbsp. melted butter

1 box powdered sugar
8 Tbsp. or little more milk

Combine ingredients. Spread on cake (use mixer on icing).

GOOFY BUTTER CAKE

Brenda Bradshaw

3 sticks melted butter
1 box yellow cake mix
4 eggs

1/2 box powdered sugar
1 (6 oz.) pkg. chocolate chips
1 small pkg. coconut
Chopped nuts

Crust:

1 stick melted butter
1 box yellow cake mix

1 egg

Mixture 1: Combine -

1/2 box powdered sugar
2 sticks melted butter
1 (6 oz.) pkg. chocolate
chips

1 small pkg. coconut
Chopped nuts
3 eggs

Mix and pour over crust. Bake at 350 degrees for 30 minutes.

HERSHEY SYRUP CAKE

Deborah H. Mathis

1 stick margarine
1 c. sugar
4 eggs

1 c. self-rising flour
1 lb. can Hershey syrup
1 tsp. vanilla

Continued

HERSHEY SYRUP CAKE (Continued)

Cream margarine and sugar. Add eggs, one at a time. Add flour and syrup alternately. Add vanilla. Put in rectangular dish. Bake at 350 degrees for 20-30 minutes.

Frosting:

1 c. sugar	1 stick margarine
1 small can canned milk	1/2 c. chocolate chips

Bring chocolate, sugar, milk and margarine to a boil. Boil for 1 minute and pour over cake.

HUMMINGBIRD CAKE

Sarah Corn

3 c. flour (all-purpose)	1 1/2 tsp. vanilla
2 c. sugar	1 (8 oz.) crushed pineapple (undrained)
1 tsp. salt	2 c. nuts, pecans (divided)
1 tsp. soda	2 c. chopped bananas
1 tsp. cinnamon	1/2 c. salad oil
3 eggs, beaten	

Combine dry ingredients in large bowl. Add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 c. nuts and 2 c. bananas. Spoon batter into 3 well greased and floured 9-inch cake pans. Bake at 350 degrees for 25-30 minutes. Remove from pans and cool completely. Frost with cream cheese frosting.

SPECIAL CAKE

Mrs. Charlie Bollinger

1 can (2 c.) crushed pineapple	1 box yellow cake mix
1 can flaked coconut (3 1/2 oz.)	2 sticks margarine
2 c. nuts	

Grease loaf pan. Pour pineapple on bottom. Put coconut on top of pineapple. Put nuts on top of coconut. Sprinkle cake mix over mixture. Cut margarine in 1/4-inch slices and put on top of cake mix. Bake 25-30 minutes in 300 degree oven.

BLUEBERRY SKILLET CAKE

Cathy Thompson

1/2 c. margarine, softened
1 c. sugar
1 1/2 c. all-purpose flour
2 tsp. baking powder
1/2 tsp. salt

1 (5.33 oz.) can evaporated milk
2 tsp. almond extract
1 (21 oz.) can blueberry pie filling
Ice cream (optional)

Cream margarine and sugar until fluffy. Combine flour, baking powder and salt. Beat into margarine mixture. Stir in 1 tsp. almond extract. Mix pie filling and 1 tsp. almond extract. Spoon into bottom of greased 10-inch skillet with heatproof handle. Carefully spread cake batter over pie filling.

Bake at 350 degrees for 55-60 minutes or until cake springs back when touched. Let stand for 5 minutes. Invert onto serving plate. Serve with ice cream. Note: Any pie filling may be substituted for blueberry.

SPICE COOKIE SHEET CAKE

Janita Bush

2 sticks margarine
1 c. water
2 eggs, beaten
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. allspice

2 c. flour
2 c. sugar
1/4 tsp. cloves
1 tsp. soda
1/2 tsp. salt
1/2 c. buttermilk

Boil oleo and water. Pour over dry ingredients. Add eggs and buttermilk and vanilla. Put in greased cookie sheet pan. Bake at 350 degrees. Ice hot.

Icing:

1 stick margarine
3 Tbsp. buttermilk
1/2 c. walnuts

2 or 3 c. powdered sugar
1 tsp. vanilla

Melt butter and buttermilk together. Add powdered sugar and vanilla. Then add walnuts.

STRAWBERRY NUT CAKE

Joy King

1 box white cake mix	1 c. frozen strawberries
1 box (small) strawberry Jell-O	1/2 c. milk
1 c. Wesson Oil	4 eggs
	1 c. flaked coconut
	1 c. nuts

Icing:

1 box powdered sugar	1/2 c. nuts
1 stick margarine	1/2 c. coconut
1/2 c. strawberries	

Mix cake ingredients well. Bake at 350 degrees for 30 minutes. Mix icing ingredients. Spread on cooled cake.

STRAWBERRY CAKE

Mrs. Neal Scroggs

1 box white cake mix	1 c. Wesson Oil
1 box strawberry Jell-O	1/2 c. water
4 eggs	1/2 c. frozen strawberries

Mix Jell-O and cake mix. Add eggs, one at a time, mixing. Mix Wesson Oil, water and strawberries. Add to cake mix, stir. Put into greased tube pan and cook 50 minutes or until done at 350 degrees.

Topping: Mix 1/2 c. strawberries and 1 (8 oz.) Cool Whip. Spread on cake when cool.

SURPRISE CUP CAKES

Emma Lou Justice

1 pkg. (1 lb. 2 1/2 oz.) chocolate cake mix	1 egg
1 pkg. (8 oz.) cream cheese, softened	1/8 tsp. salt
1/3 c. sugar	1 pkg. (6 oz.) semi-sweet chocolate chips

Preheat oven to 350 degrees. Prepare cake mix according to directions. Fill paper baking cups 2/3 full. Beat cream cheese with sugar until blended, then beat in egg and salt. Stir in chocolate pieces. Drop 1 rounded tsp. cheese mixture into each cup cake. Bake 20-25 minutes or until done. Makes about 30.

POUND CAKE

Eunice Garrett

1 c. Crisco
1 stick butter
3 c. sugar (cream)
1 tsp. vanilla
1 tsp. lemon juice

6 eggs (one at a time)
3 c. plain flour
1/2 tsp. baking powder (sift)
1 c. milk - add after dry mix
1 c. fresh grated coconut
(fold in)

Mix all ingredients as listed. Stir flour; mix in with spoon (keeps mixer cleaner). When blended, turn on mixer. Cream well, adding milk - fold in coconut. Bake in prepared tube pan. Bake in cold oven. Cool 10 minutes in pan. (Slowly pour 1/2 c. coconut milk (into) cake. This makes a moist cake. 325 degrees for 1 hour 15 minutes.

BUTTER NUT FLAVOR POUND CAKE

Mickie Staton

1 c. Crisco
2 c. sugar
4 eggs (unbeaten)
1 c. self-rising flour
(sifted)

2 c. cake flour (sifted)
1 c. milk
1 Tbsp. butter nut flavor
(or more, depending on taste)
(You may prefer to use
vanilla or lemon flavoring)

Cream Crisco and sugar. Add eggs one at a time, beating for 10 minutes on high speed. Add the 1 c. self-rising flour and beat for 1 minute. Add the 2 c. cake flour alternately with the milk. Beat in the flavoring. Bake in a 10-inch tube pan in a 325 degree oven for 1 hour. (You may need to bake a little longer, depending on your oven.)

CHOCOLATE POUND CAKE

Dorothy Gibbs

3 c. sugar
2 sticks butter
1/2 c. shortening
1 Tbsp. vanilla
5 eggs (well beaten)

3 c. plain flour
1/2 tsp. salt
4 Tbsp. cocoa
1/2 tsp. baking powder
1 c. milk

Cream well the sugar, butter and shortening. Add well beaten eggs to mixture. Sift salt, flour, baking powder and dcocoa. Add alternately with 1 c. milk, starting and ending with flour.

Bake in a well greased pan at 325 degrees for 1 hour 10 minutes.

CREAM CHEESE POUND CAKE

Sheila Sharpe

3 c. flour
3 c. sugar
6 eggs
3 sticks margarine

8 oz. cream cheese
1 1/2 tsp. vanilla
Pinch salt

Cream cheese and margarine with sugar. Add eggs (one at a time). Add flour, salt and vanilla. Bake at 325 degrees for 1 1/2 hours.

SOUR CREAM POUND CAKE

Barbara Lancaster

1 c. butter
3 c. sugar
6 eggs, separated

3 c. cake flour
1/4 tsp. baking soda
1 c. sour cream

Cream butter and sugar. Add yolks, one at a time and beat well. Sift soda into flour and resift 3 times. Add flour and sour cream alternately to butter mixture. Stiffly beat egg whites and fold into mixture. Turn into a greased and floured tube pan and bake in a low oven, 300 degrees, for 1 1/2 hours or until cake shrinks from sides of pan. Remove from pan as soon as it can be handled comfortably. Serve with sliced fresh peaches.

GERMAN CHOCOLATE POUND CAKE

Brenda C. Gray

2 c. sugar
1 c. shortening
4 eggs
2 tsp. vanilla
1 pkg. German chocolate

2 tsp. butter flavoring
1 c. buttermilk
3 c. plain flour
1/2 tsp. soda
1 tsp. salt

Cream together sugar and shortening. Add eggs one at a time while mixing. Add flavoring and buttermilk. Sift together flour, soda and salt. Add melted German chocolate. Blend well together. Bake in tube pan that has been greased and floured at 300 degrees for 1 1/2 hours.

LEMON CHEESECAKE

Marianne Cagle

1 (3 oz.) pkg. lemon Jell-O
1 (8 oz.) pkg. cream cheese
1 (13 oz.) can evaporated
milk

1 c. sugar
1 tsp. vanilla
1/2 c. boiling water
1/2 c. cold water

Continued

LEMON CHEESECAKE (Continued)

Crust:

2 c. graham cracker crumbs	2/3 c. sugar 1/2 c. margarine
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Make pie crust and reserve 1/3 c. for topping. Bake at 350 degrees for 5 minutes.

1. Pour milk in ice tray and leave until ice forms on edges.

2. Put Jell-O into bowl and dissolve it in 1/2 c. boiling water. When dissolved, add 1/2 c. cold water.

3. Put cream cheese in large mixing bowl with sugar and vanilla. Beat until creamy and add Jell-O mixture to this. Set aside. Take milk out of ice tray and mix with mixer. Fold into cream cheese mixture. Pour into crust and refrigerate for several hours. Sprinkle graham crust on top.

ORANGE CAKE

Elaine Brown

Duncan Hines Orange Supreme Cake mix	24 oz. frozen coconut 1 3/4 c. sugar
1 can orange frosting	16 oz. sour cream

Bake cake mix as directed in 2 layer cake pan. When cool split layers in half. (4 layers) Put coconut filling between layers and on top. Put orange frosting on outside. If any frosting remains heat until partly melted and pour on top of cake. Refrigerate overnight.

Filling: Mix coconut, sugar and sour cream together. Let sit in refrigerator overnight.

PICK & PIG

Helen Barnwell

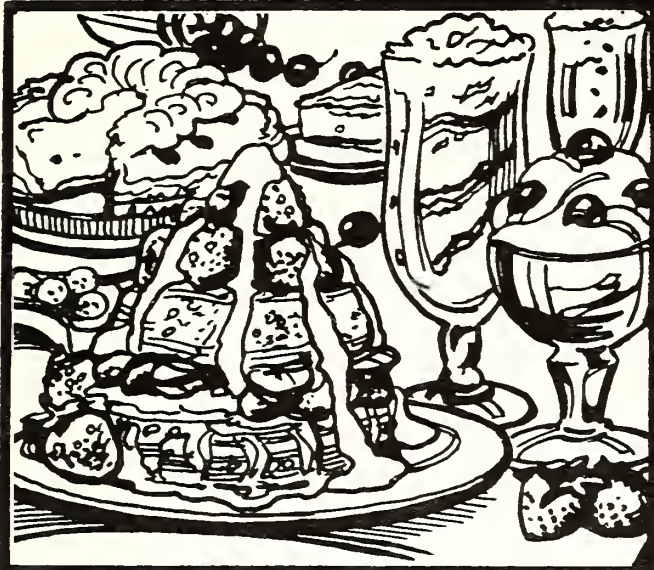
1 box Duncan Hines Yellow Cake Mix #2	1 can mandarin oranges 3/4 c. Crisco oil
2 eggs	

Mix together. Bake in 3x9 inch pan for 20 minutes at 350 degrees.

Icing:

1 large can crushed pineapple slightly drained	1 box lemon instant pudding 1 large Cool Whip
---	--

Mix all together .



Desserts and Pies

BUTTERMILK COCONUT PIE

Allie Bain Sitton

1 stick melted butter
4 eggs
1 c. sugar

1/2 c. buttermilk
1 tsp. vanilla
3/4 c. grated coconut

Beat eggs real good. Add sugar. Melted butter - add the rest of ingredients. Pour in unbaked pie shell. Bake (300 degree oven) for 30 minutes. You might buy ready-made pie shells. Comes out of oven nice and brown.

BANANA PUDDING

Mrs. Charles Waters

4 or 5 bananas
1 box vanilla wafers
1 (8 oz.) c. sour cream

3 boxes vanilla Instant
pudding mix
5 c. milk
1 large container Cool Whip

Mix milk and pudding mix. Add all of sour cream. Add 1/2 container Cool Whip. Mix well by hand. Alternate layers of wafers and bananas and mix top with remainder of Cool Whip.

BANANA PUDDING

Sheila Sharpe

1 large box vanilla instant
pudding

3 c. milk

Continued

BANANA PUDDING (Continued)

Layer bananas, wafers, pudding mix, etc. Stir in 1 large carton Cool Whip.

EASY OREO ICE CREAM

Susie Corn

1/2 gal. vanilla ice cream 1 (12 oz.) Cool Whip
1 regular size pkg.
oreo cookies

Set out ice cream and Cool Whip till softened. Crush oreo cookies, mix together with ice cream and Cool Whip. Refreeze.

CHOCOLATE DESSERT

Vivian Johnson

1/4 c. brown sugar	1 c. confectioners' sugar
1 c. plain flour	4 oz. Cool Whip
1 c. chopped pecans	1 large and 1 small instant
1 stick margarine	chocolate pudding and pie
8 oz. cream cheese	filling
	4 or 5 c. milk - use directions
	on box
	1 large Cool Whip

Step 1: Mix brown sugar, plain flour, pecans and 1 stick margarine. Press together in 9x13-inch pan. Bake at 350 degrees for 15 minutes. Cool.

Step 2: Mix cream cheese, confectioners' sugar and Cool Whip. Spread on top of Step 1.

Step 3: Mix 1 large and 1 small pudding with milk. Spread on Step 2.

Step 4: Spread 1 large Cool Whip on Step 3. Chip up 1 Hershey bar in tiny shavings and put on top of Cool Whip. Chill and serve.

CHOCOLATE TORTE

Marianne Cagle

1 stick margarine	1 c. confectioners' sugar
1 c. plain flour	Cool Whip
1/2 c. broken pecans	2 boxes chocolate instant
8 oz. cream cheese	pudding
	3 c. milk

Continued

CHOCOLATE TORTE (Continued)

Melt margarine in bottom of baking dish. Mix in flour and pat to make crust. Sprinkle pecans over this. Bake at 400 degrees for 20 minutes. Mix 8 oz. cream cheese and 1 c. confectioners' sugar together. Add 1/2 large Cool Whip. Spread over cooled crust. Mix 2 boxes chocolate instant pudding with 3 c. milk. Spread over cream cheese mixture. Top with remaining Cool Whip and sprinkle with pecans. Refrigerate 2 hours or more before serving. (Lemon and butterscotch may be used in place of chocolate.)

HEATH BAR DREAM DESSERT

Tammy Halford

1 box Lorna Doone cookies	1 qt. butter pecan ice cream
1 stick butter	(softened)
2 small pkg. vanilla instant pudding	1 c. milk
	2 Heath bars
	1 medium Cool Whip

Crumble Lorna Doone cookies; add 1 stick melted butter and press into 12 3/4 x 9 x 2 1/4-inch pan. Mix pkgs. of pudding with 2 c. milk and fold in ice cream. Top with Cool Whip. Break up Heath bars and sprinkle on top. (Heath bars break up better if frozen.) Refrigerate overnight.

THREE LAYER DELIGHT

1st Layer:

1 c. graham cracker crumbs	1 c. chopped pecans
1 stick margarine, softened	

Mix ingredients together and spread in 13x9-inch pan.

2nd Layer:

1 (8 oz.) pkg. cream cheese	1 c. whipped topping
1 c. powdered sugar	

Mix ingredients together and spread over 1st layer.

3rd Layer:

2 pkg. (small box) chocolate, lemon or butterscotch pudding

Continued

THREE LAYER DELIGHT (Continued)

Mix pudding according to pkg. directions; let set until thickened. Spread over second layer. Top with remaining whipped topping and any remaining chopped pecans.

GELATIN DESSERT

Peggy Howard

- | | |
|---|-----------------------------------|
| 1 small can crushed pineapple and juice | 1 small container whipped topping |
| 2 boxes apricot gelatin | 1 c. chopped pecans |
| 2 c. buttermilk | |

Heat pineapple and juice. Add gelatin, stirring till dissolved. Let cool. Add buttermilk, stir to mix. Add whipped topping and nuts. Stir to mix; pour into 9x13-inch pan. Chill til thick.

HOT CURRIED FRUIT

Deborah Mathis

Arrange drained fruits in baking dish. Use fruits - for example: peaches, pears, pineapple, apricots, etc. Cream 1 stick butter and 1 c. brown sugar. Add 1 Tbsp. cornstarch or 1 1/2 Tbsp. flour and 1 tsp. curry powder. Spoon over fruits. Sprinkle nuts over (optional). Bake for an hour at 325 to 350 degrees.

BLUEBERRY DESSERT

Linda Sink

- | | |
|------------------------------|--|
| 1 1/2 c. self-rising flour | 8 oz. Cool Whip |
| 1 1/2 stick melted margarine | 1 can blueberry pie filling (cherry or strawberry) |
| 1 1/4 c. chopped pecans | |
| 1/2 c. brown sugar | |

For crust, mix flour, margarine, pecans and brown sugar together. Press mixture in 9x13-inch baking dish. Cook at 325 degrees for 15-20 minutes, till lightly brown. COOL! For filling, cream together cream cheese and sugar. Fold in Cool Whip. Pour filling into cool crust and spread. Cover filling with blueberry filling. Chill.

BLUEBERRY SURPRISE

Mrs. Herman Cantrell

- | | |
|----------------------------|--------------------------------------|
| 1/2 c. margarine, softened | 1/2 c. chopped pecans |
| 1/4 c. brown sugar, packed | 1/2 gal. vanilla ice cream, softened |
| 1 c. all-purpose flour | 1 can (21 oz.) blueberry pie filling |

Continued

BLUEBERRY SURPRISE (Continued)

Heat oven to 400 degrees. Mix butter, sugar, flour and pecans. Press evenly in bottom of ungreased pan, 9x9x2-inch. Bake until light brown (about 12 minutes). Crumble with spoon. Cool. Reserve 1 c. crumbs. Press remaining crumbs evenly in bottom of pan. Pack ice cream on crumbs. Sprinkle reserved crumbs on top. Wrap and refreeze. Before serving, heat the can of pie filling. Cut the ice cream base into 3-inch squares. Spoon on warm blueberry topping. Serve immediately.

MICROWAVE FRUIT CRISP COBBLER

Peggy Howard

1 (9 oz.) pkg. white cake mix	1 can (21 oz.) fruit pie
1/2 c. chopped nuts	filling of your choice
2 Tbsp. brown sugar	1/2 c. butter, melted
2 Tbsp. cinnamon	Vanilla ice cream

In large bowl, combine cake mix, nuts, sugar and cinnamon. Spoon fruit pie into an 8-inch glass baking dish. Sprinkle cake mixture evenly over filling. Microwave butter on HI till melted, then drizzle over cake mixture. Microwave on HI 12-14 minutes or til done. Let stand 5 minutes. Serve with vanilla ice cream.

FRUIT COBBLER

Alice Gregory

Melt 1 stick margarine in a dish (2 qt.). Mix 1 c. self-rising flour, 1 c. sugar and 1 c. milk. Pour into margarine. Pour in 2 c. sweetened fruit. DO NOT STIR. Bake 40 minutes at 400 degrees. (Add extra water to make juicy.)

EASY COBBLER

Janet Hilliard

1 c. self-rising flour	1 stick margarine (butter is
1 c. sugar	better)
1 c. milk	1 can fruit or fruit pie filling

Melt 1 stick butter in baking dish; set aside. Mix flour, sugar and milk. Pour this into melted butter. Top with fruit. Batter will fold up and over fruit in baking.

FRUIT PIE WITH CHEESE PASTRY

Janet Hilliard

3 c. sifted all-purpose flour
1 1/2 tsp. salt
3/4 c. shortening
2 oz. cheddar cheese
(shredded - 1/2 c.)

10 to 12 Tbsp. ice water
Egg yolk
Pie filling of your choice -
canned or homemade

Stir flour and salt into medium bowl. Cut in shortening till crumbly. Stir in cheese. Sprinkle water over mixture. Mix lightly with fork until pastry holds together and leaves sides of bowl clean. Roll out pastry on lightly floured surface. Place in pie dish; fill. Put on lattice top or pie top. Brush with egg yolk. Bake in a 425 degree oven for 40-45 minutes.

PAPER BAG APPLE PIE

Kate Miller

4 medium size apples
1 1/2 c. sugar*
3 level Tbsp. flour

1 tsp. cinnamon
1/2 tsp. salt
1 stick oleo or butter

*More sugar may be added according to taste.

Peel, core and (thinly) slice apples into 10-inch pie tin lined with unbaked pastry. In a small bowl, mix together sugar, flour, cinnamon and salt. Spoon dry ingredients over apples. Slice oleo (or butter) and place at random over pie. Cover top with (unbaked) pastry; seal crusts, trim and flute edges. Cut 5 slits in top crust to allow steam to escape. Sprinkle top generously with granulated sugar. Place pie in large-size grocery sack, fold under and place on cookie sheet. Bake at 425 degrees for 1 hour.

BLUEBERRY PIE

Doris Waldrop

1 unbaked pie shell
3 large bananas
1 can blueberry pie mix
1 pkg. Dream Whip

4 oz. cream cheese
1/2 tsp. vanilla
1/2 c. milk
1/2 c. sugar

Cook crust as directed and let cool. Slice bananas crossways and mix Dream Whip with vanilla and milk as directed. Add sugar and cream cheese. Mix thoroughly. Put on top of bananas. Put 1/2 can blueberries on top.

CHOCOLATE PIE

Donna Russell

3 c. sugar	1 c. coconut
Pinch salt	1 c. nuts (pecans)
7 Tbsp. Baker's unsweetened cocoa	1 stick margarine (melted)
4 eggs	3 9-inch pie shells
1 tsp. vanilla	Cool Whip
1 (13 oz.) can evaporated milk	

Mix sugar, salt and cocoa. Add beaten eggs and milk. Mix well. Add margarine, coconut, nuts and vanilla. Pour into unbaked pie shells. Bake at 350 degrees for 40 minutes. After cool or next morning, put on Cool Whip.

BLUEBERRY SKY PIE

Emma Lou Justice

8 oz. cream cheese	8 oz. container whipped topping
6 oz. can frozen lemonade	21 oz. Thank You blueberry pie filling
14 oz. can sweetened, condensed milk	2 graham cracker crusts

Beat cream cheese until creamy. Add lemonade and condensed milk. Mix well. Fold in 3/4 of whipped topping and 2/3 of blueberry pie filling. Spread into crust. Garnish by putting remaining whipped topping around edges of pie and spooning remaining blueberry filling into center. (Makes 2 pies.)

PEANUT BUTTER PIE

JoAnn Fugate

1 (8 oz.) pkg. cream cheese	13 1/2 oz. container Cool Whip
2 1/2 c. confectioners' sugar	Plain crust or graham cracker crust
1 c. crunchy peanut butter	

Combine cream cheese and confectioners' sugar. Add peanut butter and beat til smooth and add Cool Whip. Refrigerate. (Can also be stored in freezer for later use.)

STRAWBERRY CHIFFON PIE

Emma Lancaster

1 cooled, baked 9-inch pie shell	1 1/8 c. crushed fresh strawberries and juice (1 pt. fresh berries)
1 Tbsp. gelatin	
1/4 c. cold water	
3 eggs	Continued

STRAWBERRY CHIFFON PIE (Continued)

3/8 to 1/2 c. sugar (depending on sweetness of berries)	1/2 tsp. salt 2 tsp. lemon juice 1/4 tsp. cream of tartar
1/4 c. sugar	

Soak gelatin in cold water about 5 minutes. Then beat egg yolks slightly in top of double boiler. Blend in the 1/4 c. sugar and salt and lemon juice. Cook over hot water, stirring constantly until the mixture is smooth and thickened (5 to 10 minutes). Now blend in soaked gelatin and crushed strawberries, beat with a rotary beater 1 minute. Remove from heat and cool. Chill in refrigerator until thick enough to barely hold its shape. Then again, beat till smooth. Make a stiff meringue by beating the egg whites with cream of tartar until stiff, then gradually beating in the sugar; continue beating until the mixture is stiff and glossy. Fold this meringue into the strawberry mix and pile lightly into cooled baked pie shell. Chill in refrigerator until set, about 1/2 hour. Keep cool until nearly ready to serve. If desired, spread stiffly with whipped cream over the top of pie and decorate with sliced berries.

STRAWBERRY PIE

Marianne Cagle

2 baked pie shells, cooled	1 c. 7-Up or Sprite
1 c. sugar	6 Tbsp. cornstarch

Cook until thick. Remove from heat and add 1 small pkg. wild strawberry Jell-O. Let cool. Mix 1 qt. well drained berries. Put in pie shell and let set for a couple of hours. Top with whip cream and serve.

MARLBOROUGH PIE

Peggy Howard

1 9-inch pie shell	1 Tbsp. lemon juice
4 eggs	1/2 tsp. salt
1 c. sugar	1 c. unsweetened applesauce
1 tsp. grated lemon peel	2 Tbsp. melted butter

Beat eggs slightly. Add sugar; mix well. Mix remaining ingredients, mixing only til blended. Turn into unbaked pie shell. Bake in preheated 375 degree oven 50-60 minutes or til knife inserted in center comes out clean. Cool; serve with Cool Whip.

FRUIT PIZZA

Deborah Mathis

1 roll sugar cookie dough
that makes 36 cookies
1 large cream cheese
1/3 c. sugar

Any fruits desired, for ex.
mandarin oranges, banans,
grapes
1/2 c. preserves or marmalade

Grease pizza pan. Slice cookie dough in thin slices and arrange on pizza pan. Bake at 375 degrees for 10 minutes. Let cool. Cream cheese, sugar and vanilla and spread over crust. Drain fruit and arrange on the cheese mixture. Mix preserves with 2 Tbsp. water and dribble over pizza. Refrigerate 3-4 hours.

Write Extra Recipes Here:

GERMAN CHOCOLATE COCONUT PECAN PIE Erline Blythe

3 c. sugar	1/4 tsp. salt
1 c. cocoa	1 tsp. vanilla
4 eggs	1 cup chopped nuts
1 stick margarine, melted	2 c. coconut
1 13 oz. evaporated milk	

Mix together first seven ingredients. Pour in 3 unbaked (bought) piecrusts, top with pecans and coconut. Bake at 350 degrees for 40 minutes.

HUMMINGBIRD CAKE

Erline Blythe

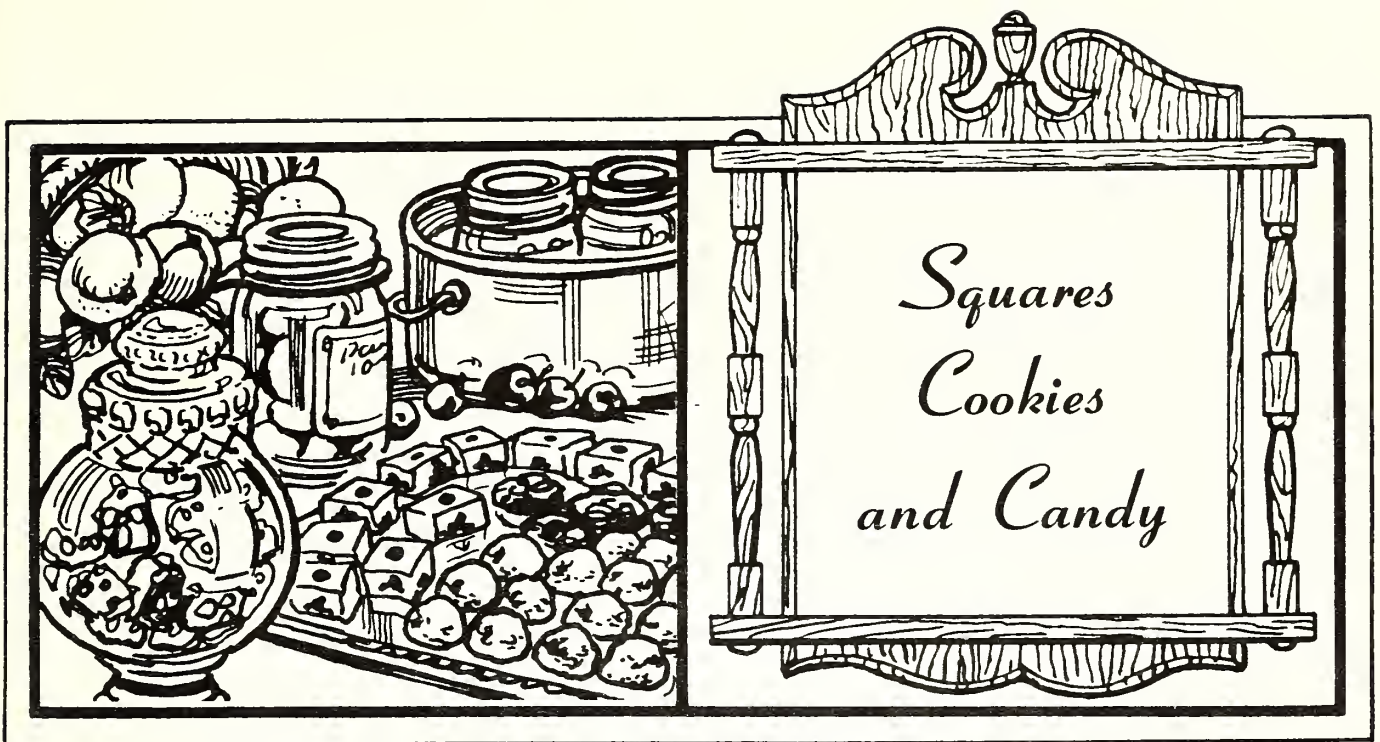
3 c. plain flour	2 c. flour
1 tsp. baking soda	1 tsp. salt
1 tsp. cinnamon	1 1/2 tsp. vanilla
1 1/2 c. vegetable oil	1 8 oz. can crushed pineapple undrained
3 eggs	1/2 c. coconut (opt.)
2 c. mashed bananas	
2 c. chopped nuts (opt.)	

Sift dry ingredients (flour, sugar, baking soda, salt & cinnamon) into a big bowl. Add all other ingredients. Stir until mixed, do not beat, pour into a greased and floured 10 " tube pan. Bake at 350 degrees for 1 hr. 10 min. or until done. Cool in pan. This cake is good plain or with the following frosting;

Frosting:

1 stick margarine	1 tsp. vanilla
1-8oz. pkg. cream cheese	1 box (1 lb.) confectioner's sugar

Cream together margarine & cream cheese. Add vanilla & sugar, beat until smooth. Spread on cooled cake.



CHESS SQUARES

Sheila Sharpe

1 box yellow cake mix
1 egg
1 stick margarine, melted
1 box powdered sugar

3 eggs
1 (8 oz.) cream cheese
2 tsp. lemon extract

Mix together 1 box cake mix, 1 egg, margarine and press in bottom of 13x9x2-inch ungreased cake pan. Mix together 1 box powdered sugar, 3 eggs, 8 oz. cream cheese, 2 tsp. lemon extract and spread over top of other. Bake 45 minutes at 325 degrees.

CONGO SQUARES

Brenda C. Gray

2 2/3 c. self-rising flour
1 1/2 sticks butter, melted
1 box light brown sugar

3 large eggs
6 oz. pkg. butterscotch chips
1 c. pecans

Mix flour, butter, sugar and eggs in a large mixing bowl. (If mixture is too stiff, add 1 tsp. water.) Spread mixture into a greased and floured 13 1/2 x 9-inch pan. Sprinkle butterscotch chips* and pecans over top of mixture. Bake in a 350 degree oven for 25 minutes.

*Chocolate chips or peanut butter chips could be used.

CHERRY DREAM SQUARES

Tammy Halford

1 pkg. Pillsbury Plus white
cake mix
1 1/4 c. rolled oats
1/2 c. butter (softened)
1 egg

21 oz. can cherry fruit
pie filling
1/2 c. chopped nuts
1/4 c. firmly packed brown
sugar

Heat oven to 350 degrees. Grease 13x9-inch pan. In large bowl, combine cake mix, 6 Tbsp. margarine and 1 c. rolled oats. Mix until crumbly. Reserve 1 c. crumbs for topping. To remaining crumbs, add 1 egg; mix until well blended. Press into prepared pan. Pour cherry pie filling over crust and spread to cover. To reserved crumbs, in large bowl, add remaining 1/4 c. rolled oats, 2 Tbsp. margarine, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350 degrees for 30-40 minutes or until golden brown.

Judy Harden

2 c. sliced apples (about 2
medium)
1/3 - 1/2 c. brown sugar
(packed)
1/4 c. sifted flour

1/4 c. rolled oats
1/2 tsp. cinnamon
1/2 tsp. nutmeg
3 Tbsp. butter

Heat oven to 375 degrees. Place apples in greased 9x5x3-inch loaf pan. Blend remaining ingredients until crumbly. Spread sugar-flour mixture over apples. Bake 30-35 minutes. Serves 3-4.

SNICKERDOODLES

Nellie Collinsworth

1 c. shortening
1 1/2 c. sugar
1 tsp. vanilla
2 eggs

2 3/4 c. flour (or more)
1/2 tsp. salt
3/4 tsp. baking soda
2 tsp. cream of tartar

Cream shortening and sugar. Add vanilla; add eggs, one at a time. Mix well; add dry ingredients. Mix well and chill. Roll into small balls and roll in a mixture of 2 Tbsp. sugar and 2 tsp. cinnamon. Balls will flatten as baked. Bake 10-12 minutes in 375 degree oven. Makes 60.

PEANUT BRITTLE COOKIES

June Leary

1 c. shortening	3 c. flour
1 1/2 c. brown sugar	1/2 tsp. baking soda
2 eggs	1 tsp. salt
2 tsp. vanilla	2 c. (cocktail) peanuts

Beat together shortening, brown sugar, eggs and vanilla. Add 3 c. flour, 1/2 tsp. baking soda, 1 tsp. salt. Mix in peanuts with wooden spoon. Drop by tsp. on ungreased cookie sheet. Press down with the bottom of a greased glass after it has been dipped in sugar. Bake at 350 degrees 10-12 minutes.

FUDGE CANDY ICING OR COOKIES

Edith Nelson

2 c. sugar	1 stick margarine
1/2 c. milk	1/2 tsp. vanilla
1/4 c. cocoa	Nuts (if desired)

Add first 4 items together in saucepan (not teflon). Bring to boil. Let boil 4 minutes. Remove from heat; add vanilla. Place pan in sink of cold water. Stir until it starts to thicken. Pour into buttered platter; cool and cut into squares.

Icing: Boil 1 minute. Remove to cold water and stir until mixture starts to thicken. Spread over cake.

Cookies: Same as above but no vanilla or nuts. Cook 2 minutes. Remove from heat; add 1/2 crunchy peanut butter (or plain), 3 c. quick cooking oats. Stir well and quickly drop by tablespoons onto wax paper.

CHEWEY GOOEYS

Linda Sink

1 (14 oz.) bag caramels	1 c. coarsely chopped pecans
2/3 c. evaporated milk	1 (6 oz.) bag (1 c.) semi-sweet chocolate chips
3/4 c. melted butter	
1 box German chocolate cake mix	

Preheat oven to 350 degrees. Melt caramels with 1/3 c. evaporated milk in a double boiler. Grease and flour a 13x9-inch cake pan. Blend cake mix, butter, 1/3 c. evaporated milk and pecans until moistened. Press a little less than half of the cake mixture into the pan and bake at 350 degrees for 6 minutes. Sprinkle the chocolate chips evenly over baked

Continued

CHEWEY GOOEYS (Continued)

mixture and pour caramel on top of chips. Cover with the remainder of the cake mixture. If you can't spread it, flatten between your hands and place on top "patchwork" style. Bake for 15-18 minutes. Cool before cutting into any size squares. It may also be frozen. Serves 12-20.

PEANUT BUTTER DELIGHT

Mrs. Herman Cantrell

2 c. sugar	1/2 c. margarine or butter
1/4 c. cocoa	1/2 c. plain or crunchy peanut butter
1/8 tsp. salt	1 tsp. vanilla
1/2 c. milk (evaporated)	2 c. quick cooking oatmeal

In 2 qt. heavy pot, mix sugar, cocoa, salt and milk. Add butter and cook on medium low heat. Boil for 2 minutes or til hard ball is formed when dropped into cold water. Remove from heat; add vanilla and peanut butter and stir til dissolved. Add oatmeal and mix well. Drop by teaspoon onto wax paper. Let set until firm. Yields from 75 to 83 pieces.

PEANUT BUTTER DELIGHT

Mabel Justus

2 c. sugar	2 1/2 c. oatmeal
4 Tbsp. cocoa	1 c. peanut butter
1 stick butter	1 Tbsp. vanilla
1/2 c. evaporated milk	

Melt butter in large pot. Mix sugar and cocoa together. Combine sugar, cocoa, butter, and evaporated milk together. Bring to a boil, stirring constantly. Boil 3 minutes (do not stir). Remove from heat. Add oats, peanut butter and vanilla. Mix well. Pour into a greased pan. Cool; cut into squares or drop by spoonful on cookie sheet.

Write an Extra Recipe Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot.	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

BREADS	Minutes	Temperature
Loaf	50-60	400
Rolls.	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread.	25-30	400
Nut.	50-60	350
Gingerbread	30-40	325

PIES	Minutes	Temperature
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300

COOKIES	Minutes	Temperature
Drop.	10-15	400
Rolled.	8-12	400
Ice box	8-12	400
Molasses	10-15	350

CAKES	Minutes	Temperature
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound.	60-90	325

MEAT AND POULTRY	Minutes	Temperature
Beef, rare.	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken.	25 min. to lb.	350
Duck.	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

MISCELLANEOUS	Minutes	Temperature
Custard cup	20-30	300
Custard casserole.	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans.	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind: Minutes per lb. after searing:
 Beef — rare — 10-16 medium — 17-22 well done — 23-30
 Veal, pork, lamb — well done — 30 Cured pork — well done — 40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat: Time in Minutes:
 Beef steaks — 1-inch thick Rare or medium, 8-10
 1 1/2-inch Rare or medium, 10-15
 2-inch Rare or medium, 18-25
 Pork chops, thin — 8-10 Lamb chops, rib — 6-8 Loin or shoulder — 8-10
 Mutton chops 1-inch thick — 15-20 Veal cutlets, very thin — 6-8 Chops — 10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine).	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup	1 tsp.	4-c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes.	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium.	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick.	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles.	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age.	20-40	60	
Beans, string.	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional.	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across.	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips.	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size.	20-40	60	45-60
Pumpkin, in cubes.	30	45	60
Potatoes, sweet.	40	40	45-60
Salsify.	25	45	
Spinach.	20	30	
Squash in cubes.	20-40	50	60
Tomatoes, depending on size.	5-15	50	15-20
Turnips, depending on size	30-60		

MEASUREMENTS, EQUIVALENTS AND METRIC

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE METRIC CONVERSION

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft ³)	cubic meters (m ³)	0.03
cubic yards (yd ³)	cubic meters (m ³)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m ³)	cubic feet (ft ³)	35
cubic meters (m ³)	cubic yards (yd ³)	1.3

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread230 degrees to 234 degrees
Soft ball234 degrees to 238 degrees
Medium ball238 degrees to 244 degrees
Firm ball244 degrees to 248 degrees
Hard ball248 degrees to 254 degrees
Very hard ball.254 degrees to 265 degrees
Light crack.265 degrees to 285 degrees
Hard crack290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.)	234-236 degrees, soft ball
Marshmallows.	238-240 degrees, soft ball
Caramel mixtures	246-252 degrees, firm ball
Taffies.	254-270 degrees, hard ball
Butterscotch.	280-300 degrees, crack
Brittles	290-310 degrees, hard crack
Boiled frostings:	
1 egg white to 1 c. sugar —	238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar —	244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar —	254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake	275-325 degrees - 40 minutes to 1 hour
Loaf cake.	325-350 degrees - 40 minutes to 1 hour
Cup cakes	350-375 degrees - 15 to 25 minutes
Layer cake	375-400 degrees - 20-30 minutes

FOR THE COOKIE JAR

Cookie dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7½ hours
20 to 24-lb. turkey	7½ to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time Hours
8 to 10	325 degrees F.	4 to 4½
10 to 12	325 degrees F.	4½ to 5
12 to 14	325 degrees F.	5 to 5¼
14 to 16	325 degrees F.	5¼ to 6
16 to 18	325 degrees F.	6 to 6½
18 to 20	325 degrees F.	6½ to 7½
20 to 24	325 degrees F.	7½ to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3½ to 5	325 degrees F.	3 to 3½
5 to 8	325 degrees F.	3½ to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2¼ to 2½
10 to 12	450 degrees F.	2½ to 3
12 to 16	450 degrees F.	3 to 3¼
16 to 20	450 degrees F.	3¼ to 3½
20 to 24	450 degrees F.	3½ to 3¾

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1¾ cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1½ cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2½ cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- ½ teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equal 1 can (tall)
- 2½ cups equals No. 2 can
- 3½ cups equals No. 2½ can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals ½ cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp	teaspoons	3 t.	1 T.
T. or Tbsp	tablespoons	16 T	1 c. (4 T. - ¼ c.; 8 T. - ½ c.)
c	cup	2 cups	1 pint
pt.	pint	2 pints.	1 qt.
qt.	quart	4 qt	1 gal.
lb	pound		

MEASURE OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3¼ to 3½ cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

HERB PLANTS FOR FLAVOR AND FRAGRANCE

- 1. Basil (sweet) - Use with mushrooms, in egg, cheese, and fish dishes.
- 2. Basil (perennial) - For flavoring eggs, fish, eggs, game, meats, shellfish, salads.
- 3. Catnip - Leaves used in preparing herb teas. A tidbit for kitty.
- 4. Chervil - Young leaves, fresh and dried, used for culinary flavoring.
- 5. Chives - Use where mild onion flavor is required. Cheese, eggs, sauces, and salads.
- 6. Coriander - Ground seeds used in breads, cookies, cheese.
- 7. Costmary - Fresh leaves are used in beverages, meats, poultry, and herb teas.
- 8. Garlic - Used for garlic bread, salads, sauces, soups, spaghetti and meats.
- 9. Hyssop - Tender young leaves used in flavoring fruit cocktails, pies, salads, soups and stews.
- 10. Lavender - Flavoring for beverages and jellies. Tips used for perfumes.
- 11. Sweet Marjoram - For flavoring salads, meats, stuffings, fish and poultry.
- 12. Orange Bergamont Mint - Use in meat cookery, mint jelly and iced beverages.
- 13. Peppermint - For a garnish, fruit cocktails, cold beverages, salads. Tea good for digestion.
- 14. Pineapple Mint - Aromatic, refreshing odor. Used in meat cookery.
- 15. Spearmint - For flavoring fruit drinks, iced beverages, jellies and meat.
- 16. Oregano - Spaghetti sauces, Mexican dishes, shellfish, salads, meats.

HERB PLANTS FOR FLAVOR AND FRAGRANCE (continued)

17. Parsley - Salads, meats, soups, garnishings.
18. Pennyroyal - Gives pungency to green salads.
19. Rosemary - Add lightly to meat, poultry, eggs, Flavors jams, jellies.
20. Sage - Sausage, pork, veal, lamb, stuffings. For all poultry. Used in wine cups and summer fruit drinks.
21. Sage (Golden) - Sausage, pork, veal, lamb, for all poultry. Can be added to cream cheese.
22. Sage (Dwarf) - Sausage, pork, veal, lamb. In stuffings for all poultry. Herb butter and pickled cucumbers.
23. Pineapple Sage - Leaves used for seasoning. Rich meats and fish dishes.
24. Variegated Sage - Sausage, pork, veal, lamb, poultry. Tea is generally refreshing.
25. Summer Savory - Traditional flavourer of beans, egg dishes, cream sauces, poultry. Excellent substitute for pepper.
26. Winter Savory - Stronger than Summer Savory. Egg dishes, cream sauces, all poultry, and beans.
27. Shallots - Leaves used like chives. Bulbs have mild onion flavor.
28. French Sorrel - Used in moderation with spinach and lettuce. Salads.
29. Tansy - Tender young leaves used to add interest to baked fish, meat pie, or omelet.
30. Tarragon - For salad dressing, fish, poultry, shell fish. Delicious when used in sauces.
31. Thyme - Use cautiously with all meats, game, fish. Used in teas as a sedative.
32. Pink Yarrow - Herb tea. Dried flower arrangements.

COOKING FOR A CROWD

The season of the year rules the food choices to a degree. Also variety in flavor, texture, color and form. Plan best use of refrigerator space. Decide type of service, buffet, family style or served plates with waitresses.

AMOUNTS OF FOOD NEEDED FOR 25 - 50 - 100

Food	25	50	100
Can Beans, Baked	6-1 lb. cans or 1-10 lb. can	2 #10 cans	4 #10 cans
Plain can beans Dried	Same as above 3 lbs.	6 lbs.	12 lbs.
Beans, string fresh	5-6 lbs.	10-12 lbs.	20-24 lbs.
frozen	5-12 oz. pkgs.	3-40 oz. pkgs.	6-40 oz. pkgs.
canned	5 #2 cans or 1 #10 can	2 #10 cans	4 #10 cans
Cabbage shredded for slaw	4 lbs.	8 lbs.	16 lbs.
Corn canned	6-3 oz. cans 1 #10 can	2 #10 cans	4 #10 cans
frozen	5-12 oz. pkgs.	5-40 oz. pkgs.	10-40 oz. pkgs.
Carrots	6 lbs.	12 lbs.	24 lbs.
Fruit Cocktail	1 #10 can	2 #10 cans	4 #10 cans
Ham for Baking	10 lbs.	18-20 lbs.	36-40 lbs.
Meat for Meat Loaf	5 lbs.	9-10 lbs.	18 lbs.
Poultry for Roasting	15 lbs.	30 lbs.	60 lbs.

SLOW CROCKERY COOKING

To convert favorite recipes for slow cookers

REGULAR TIMING

15 to 30 minutes	1½ to 2½ hours on high* or 4 to 8 hours on low*
35 to 45 minutes	3 to 4 hours on high* or 6 to 10 hours on low*
50 minutes to 3 hours	4 to 6 hours on high* or 8 to 16 hours on low*

*High = 275 to 350 degrees F

*Low = 180 to 190 degrees F. (pots vary)

TO TEST COOKER TEMPERATURE-TIMING Fill cooker half full of cold tap water. Heat, covered on high for 2½ hours. If water boils in less time reduce recipe cooking time. If it takes more than 3 hours to boil add cooking time.

FOR SAFETY Use pot in a safe place where cord is up out of the way. Never store food in crockery pot. Sudden temperature changes can crack ceramic liners. 180 degrees F. is a minimum safe cooking temperature. Read and use cooker instructions carefully.

TO SERVE CROCKERY COOKING Garnish with parsley, carrot curls, crushed corn chips, tomatoes, sauces, olives, pimentoes, mint leaves, lemon or orange slices.

ADDITIONAL CROCKERY COOKING HINTS Use a timer for starting pot and cooking when you aren't around; Crossed strips of folded aluminum foil under roast will let you lift it quickly and safely to serving dish; Most recipes for low temperature can be prepared in half time on high; A slow pot is excellent for fondues, dips, hot punch, sauces, and as a bun warmer.

MICROWAVE COOKING PRINCIPLES:

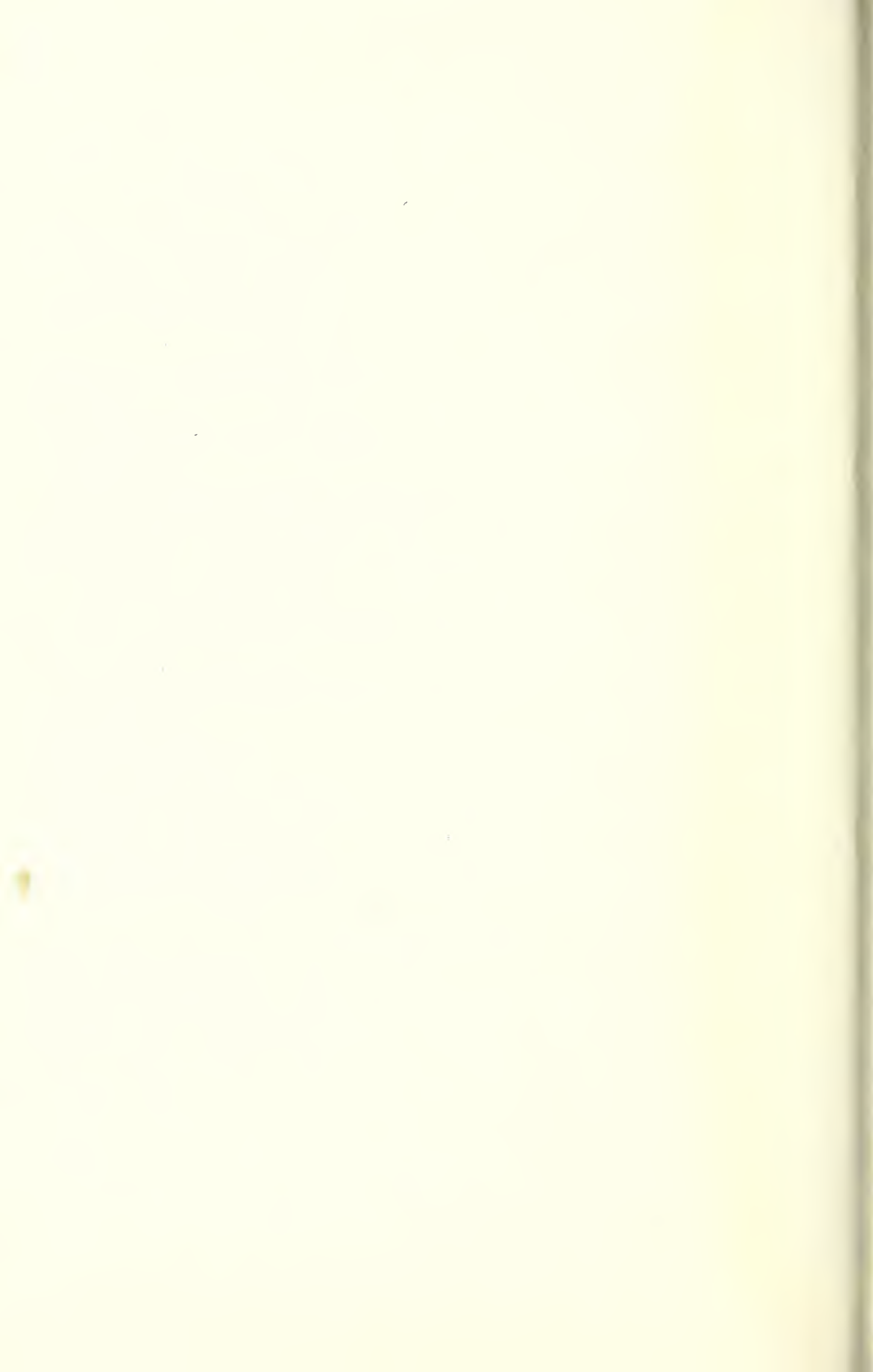
1. High water content foods cook more rapidly than those with less.
2. The mass-density of a food is related to cooking time required.
3. "Standing" time is necessary for dense foods as meats. Cakes need rest time, too.
4. Such meats as roasts increase in temperature for a time during "standing".
5. Less leavening is required for some baked items as biscuits, muffins, etc. The "rapid" heat makes rapid expansion.
6. Some foods rise more than in the conventional oven.
7. Foods need rotation by hand or mechanically to avoid the hot spots in the oven cavity. Hot spots can be utilized for some food items.
8. The container shape is more important for some foods than others.
9. Never use metal containers or trim in microwave oven.
10. Never operate an empty oven - it can damage the magnetron.
11. Rapid cooking or expansion causes "eruptions" in certain foods.
12. Coverings during cooking prevents excess moisture loss and spatters.
13. Paper line cake pans to lessen sogginess around the edge. Cakes require "resting" time.
14. One cannot rely on conventional tests for doneness in some foods. Follow oven instructions for time and tests.
15. Use a container that radiation readily penetrates.
16. Time management and temperature for microwave food preparation is different than the traditional ways.

ADDITIONAL USES

- | | |
|---|---|
| 1. Warm pancake-waffle syrup | 9. Heat baby bottle. |
| 2. Clarify sugared honey. | 10. Reheats leftovers without warmed over flavor. |
| 3. Heat pie and hot ice cream ala mode. | 11. Freshens bread. |
| 4. Dry herbs - mint, parsley, onion, pepper, sage, etc. | 12. Baked foods need less leavening. |
| 5. Peel tomato or peaches - split skin. | 13. Dries flowers. |
| 6. Warm citrus fruits for more juice. | 14. Dry decoupage - painting. |
| 7. Melt chocolate, cream cheese, butter. | 15. Dry girdle or panty hose. |
| 8. Make jelly, jam, preserves, etc. | 16. Easy for a child to learn and use. |
| | 17. Helps handicapped or elderly. |

COOKING TERMS

1. Beat - Vigorously by hand or with an electric beater as indicated.
2. Blend - Stir ingredients lightly until well mixed.
3. Braise - To cook slowly in hot fat until brown, then add liquid and simmer on top of range.
4. Broil - Follow directions for broiling on kitchen range, charcoal or gas grill.
5. Cream - Beat shortening with a spoon or fork until spreadable consistency.
6. Dredge - To coat with flour, cornmeal, bread or cereal crumbs.
7. Fold - Use rubber spatula to lift and fold over ingredients lightly, usually to fold stiffly beaten egg whites into a batter.
8. Fricassee - Steak or chicken rolled in flour and browned in fat in pan or skillet. Add liquid such as water or milk and simmer until meat is tender.
9. Marinate - To allow a food to stand in a liquid such as oil and vinegar, French dressing or seasoned vinegar. This improves flavor and tenderizes meats.
10. Pan-broil - To cook meat, usually steak, in a heavy skillet, without fat added. Pour off all accumulated grease in skillet as it collects. Otherwise the steak is fried, not broiled.
11. Poach - To cook in hot liquid, such as water or milk, being careful that food holds its shape.
12. Saute - To cook slowly in a small amount of fat.
13. Sear - To brown very quickly by intense heat. This increases shrinkage but improves flavor and appearance.
14. Truss - To tie food with metal or wooden skewers to hold its shape during cooking.



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